

Business

17

THE NATIONAL PROVISIONER

OCTOBER 26 • 1946

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IS MADE FROM A

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To assure quick curing-action that preserves while fixing appetizing color, use Prague Powder. It's nationally known as "the safe fast cure" that develops color without forcing it—with out risk of impairing flavor. In fact, *there's nothing else just like Prague Powder, because . . .*

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Try it—pump it . . .
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*U. S. Pat. Nos. 2054623, 2054624, 2054625, 2054626

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Sausage makers can't hope to compete for business with outmoded equipment and inferior products. Is your present equipment giving maximum yield, best quality and minimum labor costs? Are you in a position to compete successfully for tomorrow's business?

Think of these exclusive features of the BUFFALO SELF-EMPTYING SILENT CUTTER: (1) Scientific knife arrangement insuring a fine-textured, high yielding emulsion, free from lumps and sinews. (2) Knives that give a clean shear draw cut, opening up all meat cells allowing maximum absorption of moisture, resulting in a high yield of finished product. (3) Cool, fast cutting. (4) Meat always in clear view, permitting constant inspection of the batch, preventing burning or shortening of the emulsion. (5) An all-purpose machine adaptable to producing every kind of sausage.

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QUALITY SAUSAGE MAKING MACHINES

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“FORD TRUCKS LAST LONGER!”

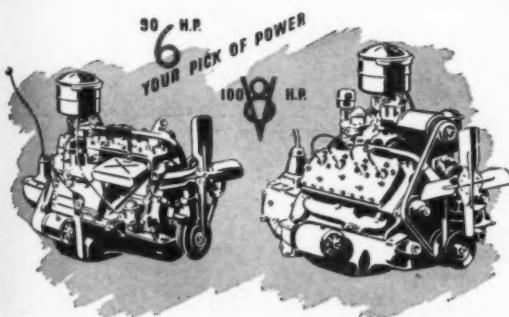


Ford Heavy Duty 1½-Ton, 158-inch wheelbase, with Two-Unit Van body, by Boyertown Auto Body Works, Boyertown, Pa.



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FORD ENGINES STAND UP!



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 There are more than fifty such long-life features throughout Ford Truck engines and chassis. **NO OTHER TRUCKS BRING YOU ALL THESE IMPORTANT PLUS VALUES AT ANY PRICE.** It is the extra worth which Ford alone offers that makes Ford Trucks Last Longer. This extra value tells you clearly why 7 out of 11 of all Ford Trucks

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The best way to get a new Ford Truck is to get your order in. See your Ford Dealer now.

FORD TRUCKS

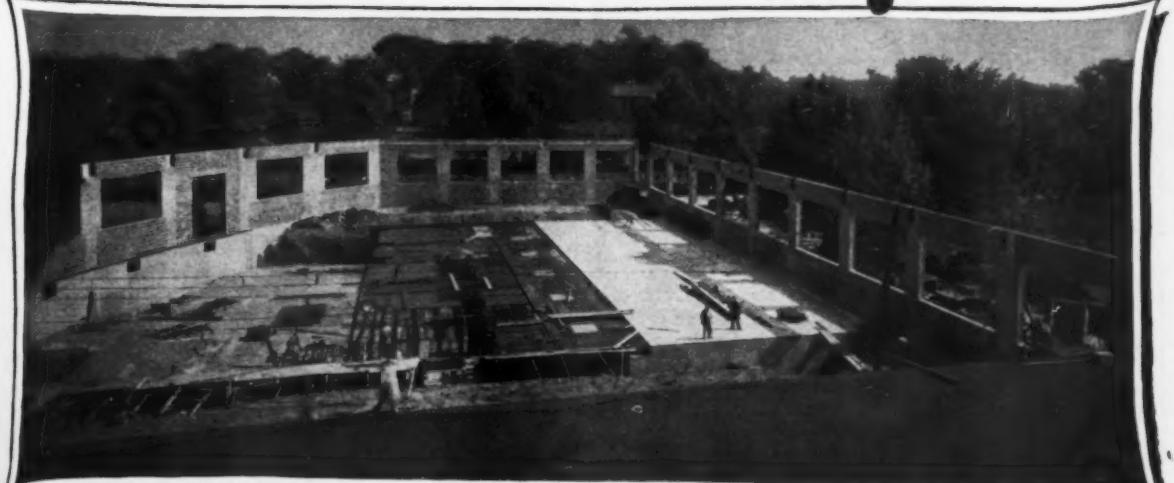
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**PREFERRED
FOR ALL
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THE PRESERVALINE MANUFACTURING CO.
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THIS LARGE TWO-STORY ADDITION.

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JAMISON, STEVENSON & VICTOR DOORS

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Table of Contents

Working Back Toward Normal.....	13
Beef on the Move Again.....	15
Observations on Pressing Hams.....	16
Alkali Rendering Process for Lard.....	19
Controls on Use of Fats Removed.....	14
Scientific Facts About Meat.....	41
OPA Custom Killing and Records Rules..	13
Packer Type Champions at Kansas City.	42
A Page of New Equipment.....	28
Up and Down the Meat Trail.....	23
Meat and Gravy.....	48
Classified Advertising	47

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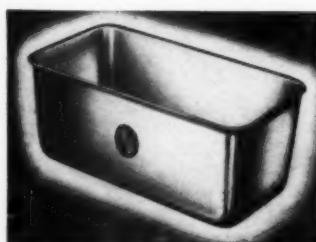
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GLOBE LOAF PANS AND FILLERS

Globe Easy-Way Loaf Filler—fills loaf pans directly from stuffer. Made of special aluminum alloy with a hard, non-porous, polished surface. Adjusts to pan heights up to 4½". Pans from 3½" to 4¾" wide and from 7" to 11¾" long can be accommodated.



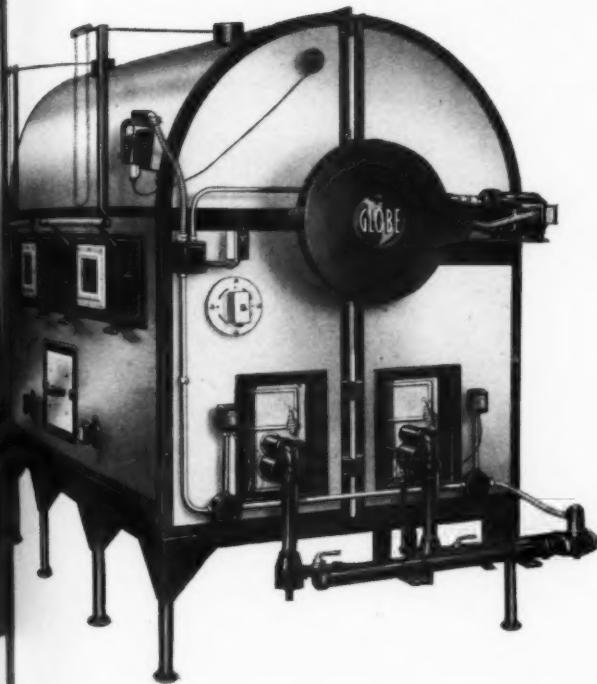
STAINLESS STEEL LOAF PANS

Drawn of one piece of stainless steel, these seamless Metal Loaf Pans have rounded corners for easy filling and are tapered for easy removal of loaf from pans.

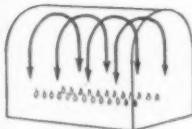
Write for details on the Globe Ovens, Loaf Fillers and Loaf Pans today.

32 YEARS OF SERVING THE
MEAT PACKING INDUSTRY
WITH EXPERTLY DESIGNED
EQUIPMENT



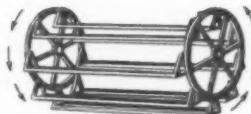


GLOBE REEL OVENS Can Improve Your Meat Baking



1 EVEN HEAT DISTRIBUTION

Each part of product receives an equal amount of heat regardless of position because of placement of atmospheric-type gas burner and efficient insulation. It is no longer necessary to change position of product in course of baking. And because of the shape of the oven there are no corners to hold cold spots.



2 EVEN PRODUCT ROTATION

Product is placed on long trays suspended from giant reels which revolve slowly and quietly, doubly insuring complete baking of whole load at the same time. Easy-running reel assembly mounted on heavy shafts set in self-aligning ball bearings.



3 CONSTANT TEMPERATURE CONTROL

Automatic temperature control unit standard equipment. Can be regulated for temperatures from 150° to 600° F. Oven temperature never varies more than a few degrees. Thus, easier set-up and easier to maintain baking schedules.

These three Globe features give your meat delicious flavor and tempting eye appeal. Watch your sales volume rise when you use Globe Reel Ovens!

GLOBE Company

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS



Why talk about a pig's shoulder to you?

In testing meat can-linings, pork shoulder is unique.

The pork shoulder combines fats and other chemicals, including sulphur-bearing materials, whose action upon the enamel is unusually severe.

As you know, cans are filled, closed, put in a retort, and the heat is turned on.

Since the heat in the retort travels slowly through the pork shoulder, the container must be held at a high heat for a long time to get the center of the package at the proper temperature.

In this test, the enamel lining on the inside of the can takes an extra-special

beating. It's the kind of tough workout American Can scientists like as a test for can-linings.

That's why pork shoulder is a favorite and standard test-pack at our Central Research Laboratories, Maywood, Illinois.

You can see from this instance that quality control at Maywood is no "ivory tower" process. In fact, linings, adhesives, steel, tin plate, solder, seams, and paper—components of the merchandise we sell you—are all subjected to appropriate, realistic tests.

You get an extra dividend from these

tests, too. For the wide margin of safety in Canco containers has through the years given meaning to the statement: "No other container protects like the can."



NO OTHER CONTAINER PROTECTS LIKE THE CAN





PAINT RIGHT THROUGH FILM WITH WET LIQUID PORCELAIN-LIKE ENAMEL

CHECK the following performance facts about this amazing enamel... then write us for complete details of our no-risk trial offer. (1) One coat of Damp-Tex covers. (2) Forces out moisture and dries overnight into porcelain-like waterproof film despite presence of moisture. (3) Sticks to wet or dry wood, metal, concrete, plaster and masonry. (4) Kills Rust, Rot, Dinge, Bacteria and Fungus*. (5) One gallon covers approximately 350 sq. ft. of porous surface, 450 sq. ft. of non-porous surface. (6) Will not check, peel, sag, soften or fade. No flavor-tainting odor. (7) Dries free of brush marks, may also be sprayed. Comes in colors and white.

*With Pre-Treatment.

FREE!

On the recommendation of the 4000 plants that use Damp-Tex, send for free descriptive folder K, also details of our offer to ship you a trial order of Damp-Tex absolutely at our risk.



DAMP-TEX

THE WET SURFACE ENAMEL

ACID TEST

Damp-Tex is unaffected by lactic and other common food acids.



CAUSTIC SOLUTION TEST

Two to three percent caustic washing solutions are not injurious to Damp-Tex Enamel.



FUNGUS TEST

Pre-Treated Damp-Tex will resist fungus, mold or mildew on the surface to be painted.



WASHING TEST

Constant moisture and repeated washings will not soften or in any way harm Damp-Tex.



MOISTURE TEST

Water soaked bricks painted with Damp-Tex and dried in the sun prove the film will not blister or break.



STEELCOTE MFG. CO. GRATIOT at THERESA ST. LOUIS, MO.



MOR-ZEST'S "Down-on-the-Farm" FLAVOR

PEPS UP PORK SAUSAGE SALES

Morton has gone straight to the farm to capture that tangy, taste-tempting flavor for their famous Pork Sausage Seasoning. MOR-ZEST creates the distinctive, sales-winning "Down-on-the-Farm" flavor and provides a new degree of uniformity through Morton's rigid laboratory control.

MOR-ZEST Seasonings are laboratory perfected and test-proven by folks who have acquired the "know-how" through many years of seasoning experience. Pep up your Pork Sausage sales with MOR-ZEST's Pork Sausage Seasoning ... the seasoning with the built-in "Down-on-the-Farm" flavor. The addition of this always-popular taste-appealing flavor to your present pork sausage formula will swing your sales curve sharply upward!

Write for generous free working samples today! A single batch of sausage will convince you of its sales-building possibilities.

Morton

PRODUCTS COMPANY

Manufacturers of Seasonings and Flavors for Food Processors

1401 WEST HUBBARD STREET • CHICAGO 22, ILLINOIS





1st FOR INVITING TENDERNESS

ARMOUR NATURAL CASINGS

Careful inspection of Armour Natural Casings insures uniform size, shape and texture to give your sausage sales appeal in *any* display! The *natural* porosity allows maximum smoke penetration.



- ★ *Plump!*
- ★ *Tender!*
- ★ *Juicy!*
- ★ *Uniform!*

ARMOUR and Company

CATTLE CUSTOM KILLING STILL UNDER RMPR 169

The American Meat Institute reports that the Office of Price Administration—after ruling that custom slaughtering provisions of RMPR 169 had been revoked—has reversed its ruling and now states that custom slaughtering services in connection with cattle and calves remain covered by RMPR 169. The confusion in this connection apparently arose from OPA uncertainty over the effect of Supplementary Order 187 as well as Amendment 64 to Supplementary Order 132.

Although OPA ruled that the provisions of RMPR 169 relating to custom slaughtering no longer were applicable, and that charges for all custom slaughtering services now would be subject to MPR 165, this ruling has been reversed and OPA states that it is permissible to use the custom slaughtering formula in RMPR 169 to determine charges for custom slaughtering cattle and calves. Custom slaughtering of other species of livestock remains under RMPR 165.

OPA RECORD PRESERVATION REQUIREMENTS BROADENED

All producers, processors and other distributors of any commodity currently under price controls are required, effective October 24, 1946, to retain for a year after the date of decontrol of each commodity, all records, reports and other documents that they were required to keep or to make up to the time of decontrol, the Office of Price Administration announced this week.

This action supplements a similar announcement made by OPA on October 15, requiring processors and distributors of livestock, meat and food and feed products made from them to retain their records until July 1, 1947. The order applies to livestock, meat and food and feed products made from them which were decontrolled on October 14, and also to the foods and other products decontrolled after that date.

NIMPA OFFICE MOVED

The general office of the National Independent Meat Packers Association, which has been located at 1420 K st., N. W., Washington, D. C., has been moved to 1127 18th st., N. W., Washington, D. C.

EDIBLE BY-PRODUCTS FREE

Amendment 71 to OPA Supplementary Order No. 132, effective Monday, October 28, decontrols the *edible* by-products of livestock slaughter when sold for uses other than as food, such as in medicines, chemicals, and in soap.

Beginning of a Trend Toward Normal Meat Industry Operations and Pricing is Seen

CONDITIONS were a little more normal during the second week of price freedom with a number of packers reporting that they are gradually building up their gangs to a point where they can handle more livestock. In many cases, however, the process has not been easy since workers found other employment during the shortage period and cannot be hired back.

There were few Washington developments during the week of direct interest to meat packers. The U. S. Department of Agriculture did terminate almost all

FOOD EDITORS TO HOLD CONFERENCE IN CHICAGO

Leading organizations in the food field will demonstrate the latest in food preparation, handling and kitchen techniques before delegates to the annual Newspaper Food Editors Conference to be held in Chicago, October 28.

The conference, originally organized by the Chicago chapter of the American Association of Newspaper Representatives, is designed to provide opportunity for food editors to bring themselves up to date on new foods, new methods and new cooking practices. Expected to attend this year's meeting are 71 food editors representing newspapers throughout the nation with combined circulations of 18,000,000 copies daily.

The American Meat Institute, Swift & Company and Armour and Company are among the 19 food manufacturers and processors who will present demonstrations.

OLD TIE-IN SALES CHARGE AGAINST PACKER REVIVED

Armour and Company went on trial recently at Philadelphia, Pa., before federal district judge Guy K. Bard on an OPA charge of requiring retailers to purchase surplus merchandise in order to obtain meat and butter between November 1944 and May 1945.

Charles E. Kenworthey, Armour counsel, told the court that at the time involved the firm tried to allocate its products fairly among dealers and that surplus items mentioned in the indictment were then actually in short supply. Fifteen other OPA charges against the company's Philadelphia branch for alleged tie-in sales of bologna and tripe with corned beef, veal, ham and pork, had been dismissed previously in War Emergency Court on request of an OPA attorney.

controls on the use of edible and inedible fats and oils (see, page 14), and the Office of Price Administration freed some of these products from price control but failed to take such action on tallows and greases. The price agency indicated that it desires to retain ceilings on tallows, greases and hides until about January 1, but some industry observers look for more early action to free these products.

They point out that edible products must bear a larger-than-normal share of livestock costs as long as the most important by-products are held down by ceilings to their pre-inflation levels. A good many processors are inclined to withhold their inedible fats and hides until they are freed and declare that no amount of government blustering on the subject is going to force them into marketing.

Although compulsory grading had been inoperative ever since the end of meat price controls, it was officially declared "dead" this week. One interesting development in connection with grading is that a great many firms want to continue it on a "house" basis and some have been considering the possibility of employing the grade terminology which became familiar to the public during the war—that is "Choice," "Good," etc.—either accompanied or unaccompanied by the firm's name.

There is some argument that these terms—although government-used—are not exclusively the property of the grading service. Apparently the matter has never been tested in the courts, although it is understood that government agencies declare they would with confidence attack as deceptive the use of USDA grade terminology by an individual or firm.

There have been reports that the Meat Inspection Division is working on a proposal that would deny the use of the terms "Prime," "Choice," "AA," "A" to federally inspected plants unless the meat was actually so graded by a federal grader.

After some easiness early in the week the live markets firmed up as receipts declined. Some observers are inclined to think that the first flash of marketing is over and that trade for the next month or so will be more orderly and in only moderate volume. They point out that producers with livestock and corn will want to use both to the greatest advantage.

Reports from the retail front were still inconclusive with high prices mak-

ing most of the headlines. Some stores in metropolitan centers reported they could not move product at the high prices required by current wholesale quotations, but others were selling 89c hamburger and \$1.25 steak without difficulty. As the week ended dealers were generally looking for a price break next week. Chain stores appeared to be trying to hold prices down and were advertising the availability of meat but warning consumers to buy carefully.

The wholesale meat market was still very much a seller's affair with bulk buyers interested mainly in nearby delivery. In some cases considerable product was moving fresh that is ordinarily cured or otherwise processed. After some recession from the more fantastic levels of last week, meats steadied up. There was some rancidity and product was sold in different directions on the same day by the same seller at prices varying as much as 5c per lb.

Pork and lard prices showed rather surprising strength this week in view of the somewhat liberal margins at which hogs were cutting. However, these plus margins will shrink as more product becomes available and sellers are forced to work on a competitive rather than a take it or leave it basis.

CHAIN TAX LAW CHALLENGE

Kentucky's Court of Appeals has taken under consideration arguments heard recently in a case attacking the constitutionality of the state's chain-store tax statute, which affects some 500 corporations operating about 1,500 stores. Chain merchandising organizations have been paying the tax under protest since 1940. The current tax replaced a 1934 statute which was voided by the State Court of Appeals. Under the present law, a chain operating two to five units is taxed \$25 a year on each unit. The scale ranges to a maximum of \$200 a year on each of 250 or more stores in a chain.

CHAIN STORE SALES

Safeway Stores, Inc., Oakland, Cal., reports sales amounting to \$624,897,575 for the 40 weeks of the current fiscal year ended October 5. This is a 26 per cent increase over the \$494,059,609 reported last year. Sales for the four weeks ended October 5 were \$64,007,282 compared with \$53,077,597 for the corresponding period in 1945. The firm operates a number of meat packing and processing plants in the western states as well as retail outlets.

NIMPA WESTERN MEETING

A meeting of the western division of the National Independent Meat Packers Association will be held at the Palace hotel in San Francisco, Calif., on Friday, November.

USDA Lifts Fats and Oils Use Controls But OPA Keeps Ceilings on Inedible Tallow and Greases

The U. S. Department of Agriculture has revoked all War Food Orders controlling fats and oils with the exception of WFO-130 (purchase, sale, and use of peanuts of the 1945 crop) and WFO-63 (control of imports). The Department also will continue to allocate exports. This action was taken after consultation with the edible oil industry advisory committee and other industry representatives.

While price ceilings have not been lifted on inedible fats and oils, the USDA said that interrelationship of all fats and oils and the possibility of substitutions have made it impracticable to continue enforcement of War Food Orders governing inedible oils.

(At midweek the Office of Price Administration exempted from price ceilings domestic and imported grapseseed oil; domestic and imported olive oil; sesame seed oil; sunflower seed oil; sorghum grain oil; teesed oil; rapeseed oil and imported and domestic No. 1 and No. 3 castor oils. However, the following items remain under price control: inedible tallow and grease; wool grease; linseed oil; tung oil; palm kernel oil; palm oil; coconut oil; olive oil foots; babassu oil; perilla oil; dehydrated castor oil; neatsfoot oil; cod oil; fish oils; oiticica and a number of minor imported oils. Officials of the price

agency hope to continue price controls on inedible fats and oils, fertilizers and hides at least until the first of next year. OPA explained that while the termination of use controls on some edible and inedible oils by the USDA has hurt its programs, it is possible that part of the enforcement staff formerly used for livestock and meat control will be transferred to the fats and oils field.)

The following use orders were revoked by the USDA, effective as of October 19:

WFO 29, distribution, delivery and use of cottonseed, peanut, soybean and corn oils; WFO 42, restrictions on use of fats and oils in edible fat or oil products; WFO 42a, use of fats and oils in protective coatings, coated fabrics, and floor coverings; WFO 42b, use of fats and oils in soap; WFO 43, restrictions on use, processing, sale and delivery of coconut, babassu, palm kernel and other high lauric acid oils; WFO 67, inedible tallow or grease, and WFO 124, linseed oil inventories.

The Department also announced that effective immediately the fats and oils branch will no longer allocate high lauric acid oils, and persons holding import licenses are relieved of the condition requiring them to sell in accordance with the allocations made by the Department of Agriculture.

Four Years' Fat Salvage Totals 695 Million lbs.; Program is Still Needed

In a report covering the 48 month period from August, 1942 to July, 1946, the American Fat Salvage Committee this week announced that the government-industry fat salvage program, in four years of operation, August 1942 through July 1946, has returned 694,913,000 lbs. of fats and oils to the national economy. During this period, American homes saved and turned in 513,554,000 lbs. of fat—an average of 15.1 lbs. for each of the 34,000,000 housekeeping families. The armed services recovered 181,359,000 lbs.

The committee said that out-of-pocket cost has been 0.74 of 1c per pound of salvaged fat. From its inception to date, fat salvage has been responsible for 10.2 per cent of total U. S. domestic production of inedible tallow and greases.

The report pointed out that with the end of the war, there was a disposition on the part of many to feel that the need for saving and turning in used fats no longer existed. Following the end of rationing, the most aggressive advertising and promotion campaign in the history of the fat salvage program was launched, urging American women to continue to save and turn in their used fats to help prevent soap shortages. In the eight months (December,

1945-July, 1946) since the end of point rationing, civilian turn-ins of used fats totaled 97,302,000 lbs.—11 per cent more than was turned in during the eight months immediately preceding the end of the red-point bonus.

The committee considers the continuing world-wide shortage of fats and oils so serious that it may be necessary to maintain the fat salvage program for some time to come. Due to the acute shortage of meat women have recently been unable to save and turn in fats to the extent they had during previous months, but with the lifting of price ceilings it is hoped that collections will surpass those of recent months.

ESSKAY TELLS CONSUMERS

The Wm. Schluderberg-T. J. Kurple Co. used advertising space in three Baltimore papers last weekend to give consumers the facts on meat supplies and prices. The advertisement emphasized: removal of price controls marks the start of a trend toward increased production; the fact that there is some meat available does not mean there is enough for everybody; given the time and opportunity, free enterprise will put "meat on the table;" holding down purchases will help limit price increases; prices will be higher than ceilings until distribution channels are filled.



Beef on the Move Again

BEEF is on the move. After long months of "playing them close," producers are sending cattle by the truckload and trainload to the principal market centers and direct to packers. They are moving in from the range country, from intermediate feedlots and from the Corn Belt. Many are destined for immediate slaughter but some will be held and fed for better finish.

The pictures on this page show what is happening at the far end of the production line in the range country. They were taken around and in the town of Killdeer, Dunn County, North Dakota, a "cow" town of 500 people, out of which hundreds of carloads of cattle are shipped each fall.

According to Leo D. Harris, who took these pictures, the roar of herds again proclaims shipping time at Killdeer.

A thin spiral streak of leaden dust curls skyward from the horizon miles away. Gradually this winding streak becomes a fanlike cloud completely obscuring everything in its wake. Gradually the air grows vibrant with the thudding roar of a thousand hoofs, and from the cowboys riding on both flanks of the herd come throaty cries. Behind the herd trails the ever necessary chuck wagon.

Killdeer, says cowboy photographer Harris, is pretty happy about the whole situation. Not only because the town is a cattle shipping point and auction



center, but also because the townsfolk and ranchers hope to go back to a beef and pork diet instead of straight "bacon." For, in this day of integration and specialization, Killdeer normally gets its meat from the plants at the packing centers and it has been a long time on a high sausage diet.

The photos show cattle on the move through the hills, across the rugged badlands from the "Big Lease" range, toward the shipping pens and into the cars. The one at the lower right didn't like the prospects and tried to get away—but didn't make it.



IN A discussion of cooked ham processing in THE NATIONAL PROVISIONER of September 28, it was pointed out that selection of the proper size mold, careful pressing and the maintenance of the ham retainers all play an important part in economical production of hams with good shape and quality.

Ham retainers now in use fall into three general classifications:

1) A type in which the pressure is applied to the ham by two end ratchets and a spring or springs located between the cover bar and the cover base; 2) A type in which pressure is applied by two end ratchets with springs located in each of the ratchet arms, and 3) A retainer in which pressure is exerted by springs suspended from the cover bar to a well attached to the retainer body.

In a recent series of plant visits a PROVISIONER representative made a number of interesting observations on the use of different types of retainers and pressing technique.

3,500 Hams Per Day

In one plant visited, the cooked ham operation is established on a continuous flow basis. Eight men handle upward of 3,500 hams per day through the entire cooking operation. The retainers employed here are of the second type. The filled retainers are brought to the cook room from the boning department in meat trucks. One man unloads the retainers from the truck onto a conveyor which takes the retainers to the press operator. The press is operated with 60 lbs. of air pressure.

The operator slides the retainer into position under the press shoe, judging the proper alignment by eye, operates the shoe with a foot pedal, and then gives the pressed retainer a shove to carry it onto the outbound conveyor. The pressing is a very speedy operation, averaging about 14 retainers per minute, but there is some danger of careless work. If the cover ratchets are set unevenly, with one a notch or two lower than the other, the operator is prone to let it go. It requires active supervision in this plant to insure good work. Since the hams are intended for canning, any uneven shaping requires costly and needless trimming.

The pressed hams move by conveyor alongside the vat in which they are to be cooked. One man takes the retainers from the conveyor and hands them to another inside the vat who stacks them. On the repress, the hams are sent down the conveyor to the press and, after repressing, move back by conveyor to another vat for chilling.

OBSERVATIONS ON PRESSING HAMS BEFORE COOKING

Two men are used to unload the vats and two are employed as general utility men to pull over the loads of hams, get covers, clean up, etc.

Operating personnel in this plant are conscious of the danger in overemphasis on speed and point out that labor is relatively cheap compared with the price of the product. A properly shaped ham will bring a top price, whereas those with sloping sides or ends, because of poorer appearance, will sell for less. Overall cost is the factor to consider in connection with pressing.

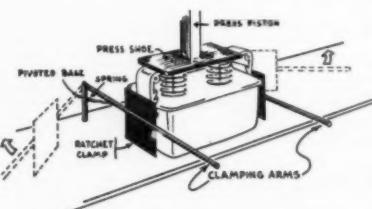


FIGURE 2: SAFE CLAMPING

If faster initial pressing means a greater percentage of repressing and cooler reshaping, the actual production cost may be greater than if the operation were done properly and more slowly.

Another plant visited uses the second and third types of retainers—the latter in limited number. Here the ham filled retainers are brought to the press in a meat truck. To insure perfect alignment of the shoe of the press with the cover of the retainer, the packer uses a screw block arrangement for holding the retainer in position. The retainer is placed against a rear block and then a front block is screwed against it, clamping the retainer in position. The operator then releases the press shoe and, while the cover is still under pressure, he brings the ratchets down into position with a hand-operated lever. He then releases the shoe, unscrews the

clamp and places the retainer in a truck. While relatively slow, the operation is performed with painstaking care in order to insure top quality in the product.

This plant also employs a special press for the third type of retainer. In the normal use of this press, pressure is exerted on the cover through a hand-operated ratchet handle. While the cover is under pressure, the springs are attached to the cover through the use of a spring lift arm.

Some of the plants express a preference for the hand-operated press, claiming they can more exactly determine the proper amount of pressure to employ. They also believe that retainers keep their shape better since they are sometimes roughly handled with the air press.

On the basis of somewhat limited use in his plant, this packer claims certain advantages for the third type of retainer. For one, he states, there is a better shaping of the ham resulting from a more even application of pressure by the cover. The ends of the ham do not dip away to give it a slightly roundish appearance. Furthermore, because of the constant subjection to pressure, some of the second type retainers used in this plant had a center bulge which permitted some seepage of meat between the cover base and retainer wall. The packer stated that with strict MID inspection he had some difficulty in cleaning the spring housing of the second type of mold to conform to sanitation demands.

However, insofar as the quality and shrink of the product are concerned, the packer, through many tests, has failed to note any difference between the two types of retainers.

In another plant visited the first and third types of molds are being used. This plant was operating below capacity and one man was preparing the hams for cooking.

Features of Press

The press in this plant has been modified so that it can be employed with either of the types of retainers mentioned above by changing the shoe through which pressure is applied to the cover. The press is also different from the kind usually employed with type three retainers in that force is applied downward to the side levers which pull the spring up until it notches in the end of the cover bar (see Figure 1 on this page).

In pressing hams in the first type of retainer in this plant, the mold is placed in position and pressure applied. A special safety device is employed to clamp the ratchets against the retainer body. The device is a steel pad on an extended arm (see Figure 2) which enables the operator to lock the ratchets against the retainer lip without running the risk of injuring his fingers.

This packer has found that about four seconds more per unit are required.

(Continued on page 25.)

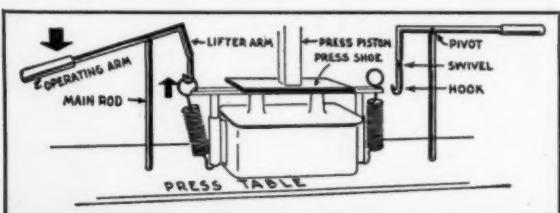


FIGURE 1

With this arrangement springs are engaged in notched cover bar with a downward thrust rather than an upward pull.

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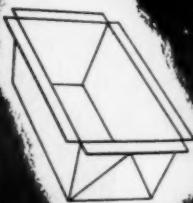
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Abstract of a Description of a New Process for Separation of
Edible Fat by F. E. Deatherage of the Kroger Food Foundation

Alkali Rendering Lard and Beef Fat

ALTHOUGH not yet a commercial reality, a semi-continuous alkali rendering process for producing high quality edible lard and beef fat was recently described by F. E. Deatherage of the Kroger Food Foundation, Cincinnati, Ohio, at a meeting of the American Oil Chemists Society. His report appeared in the October issue of *Oil & Soap* magazine.

The Kroger study was undertaken to determine what might be done to turn surplus lard into profitable merchandise. After investigation had indicated that some of the unfavorable characteristics of lard and beef fat—low smoke point, color, odor and flavor—seemed to result from orthodox rendering methods, it was decided to look for a rendering method that would yield a pork or beef fat with greater acceptability in the edible fat and oil market.

Searching for a rendering method that would separate the fat in fatty tissue from the watery tissue fluids and solid protein material, it was decided to attempt to bring about the dissolving of the non-fat tissue solids into the water portion of the material. The rendering problem would then be simplified to the separation by centrifuge of a liquid fat from a watery liquid. This is the basis for the lard and beef fat rendering process to be described in this article.

Sodium Hydroxide Used

Early experiments indicated that sodium hydroxide was the most promising reagent for dissolving non-fat tissue solids. Ground back fat was mixed with sodium hydroxide solution and warmed for one hour. On centrifugation the fat separated easily and the mixture stratified into fat, a small volume of emulsion, alkaline liquor and a small amount of sediment.

Lard produced by batch centrifugation, using 0.8 per cent sodium hydroxide and 5 per cent salt for tissue digestion, was very satisfactory. However, this digestion mixture was not so good for continuous centrifugation since some emulsion carried over into the fat.

Further study indicated that 1.75 per cent sodium hydroxide solution was effective in reducing the tissue solids to water soluble substances and in giving a mixture that could be centrifuged easily to yield a superior lard.

The laboratory process found most desirable called for grinding the raw fat tissue through a $\frac{1}{2}$ -in. plate and mixing with about half its weight of 1.75 per cent sodium hydroxide solution plus 2 to 5 per cent salt. The mixture was then heated with atmospheric steam with gentle agitation to 85 to 95 degs.

C. for 45 minutes to one hour, the fat was separated by centrifugation and was then washed with 2 to 5 per cent salt solution at 90 to 95 degs. Water was used as the second wash (centrifuging each time) and a slightly acid wash as the final one.

Characteristics of Lard

The resulting fat was ready for drying, bleaching and deodorization if desired and had the following characteristics: free fatty acid, 0.01 or less; smoke point 450-480 degs. F.; color (Loving-bond), about 2 yellow and 0.3 red; odor, slight lard but no cooked odor; and keeping time, 5 to 7 days at 70° C. in air. After deodorization there was no odor; the color was about 1 yellow and 0.3 red; smoke point and keeping quality were essentially unchanged; and there was little or no flavor reversion. The keeping quality of the alkali rendered lard was somewhat better than conventional lards. For prolonged shelf life the use of antioxidants was necessary. This lard responded to the various antioxidants in the same manner as ordinary lard.

It was discovered that some manipulations may either facilitate or complicate the process. The raw fat tissue should not be cooked either by steam injection or dry heat prior to addition of the alkali. To the cold ground fat the hot aqueous alkali should be added. Heat is applied using atmospheric steam in a jacketed tank, with gentle stirring until the fat is melted and the tissue and alkali are dispersed and the whole has become a soupy mass. For the last 15 to 20 minutes of the digestion period the mixture should not be stirred. This facilitates centrifugal separation.

Fresh Fat is Best

The fat tissue to be rendered should be as fresh as possible since the older the raw fat is, the more difficult centrifugation becomes due to the higher soap concentration in the alkaline liquors. Further, the higher free fatty acid of several-day-old raw fat reflects itself in slightly diminished yields of neutral fat. If processing temperatures above 100 degs. C. are employed, pressure cooking must be used and these higher temperatures promote saponification. The process may also be speeded up by draining off the separated alkaline liquor containing any small amount of undissolved skin or other heavy tissue fragments since it cuts down the total fluid to be centrifuged and reduces the frequency of centrifuge bowl cleaning.

The amount of alkaline digesting solution required for the most effective rendering depends on the non-fat tissue solids present in the raw fat. For shoulder and ham facing fat about 50 per cent of the raw fat weight as added digesting solution gave satisfactory results. For back fat or "skin-off" ham fat 40 per cent was sufficient, whereas leaf fat required only 20 to 25 per cent of its weight as alkaline digesting solution.

Works on Beef Fat

The alkaline liquor resulting from the rendering process contained protein derivatives from hydrolysis of non-fat tissue solids, soaps from the free fatty acid of the original fat or from whatever saponification of neutral fat there was during the processing, practically no neutral fat and a very small amount of ether soluble substance.

Beef fat was alkali rendered in the laboratory in much the same way as pork fat. The beef fat was of superior quality compared to that produced by ordinary rendering. This was particularly true with respect to color which was a light yellow to orange, and to

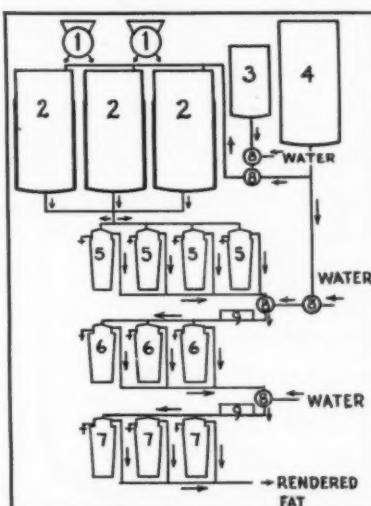
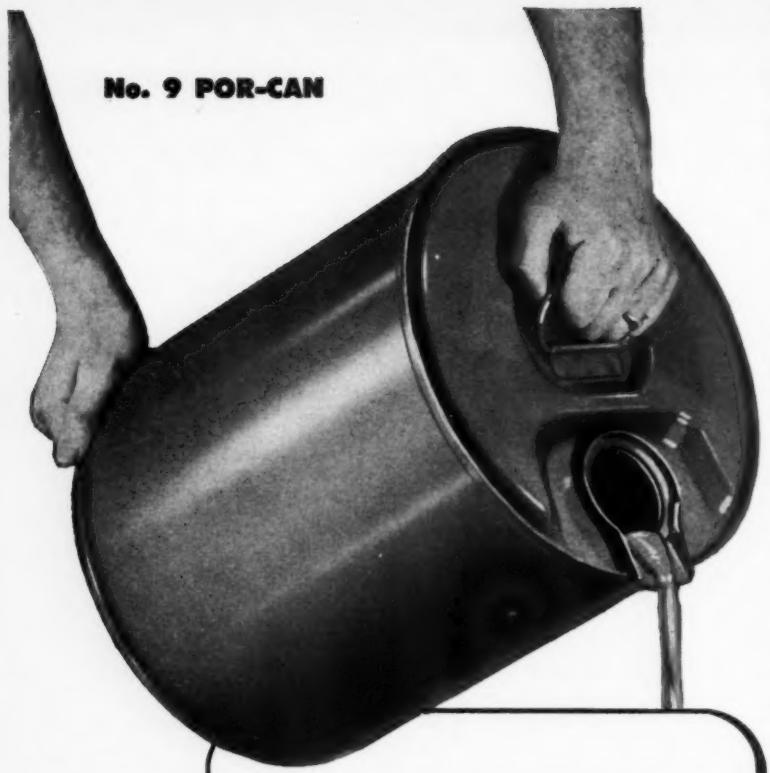


FIGURE 1: PLANT LAYOUT

Schematic diagram of suggested layout for alkali rendering operation for a packing plant killing 1,100 hogs and 100 cattle per day: 1) two grinders; 2) three 1,200-gal. steam-jacketed digesting tanks; 3) 300-gal. supply tank for 20 per cent sodium hydroxide solution; 4) 1,200-gal. supply tank for 20 per cent salt solution; 5) four primary centrifuges; 6) three centrifuges for first wash; 7) three centrifuges for second wash; 8) five proportioning and pumping devices; 9) two mixing and heating devices for the two washing operations.

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The tight-sealed, easy pouring spout makes this container ideal for any liquid product.



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flavor which was much more bland. More digesting solution was used for beef fat than for lard since the aqueous liquors tended to gel immediately after centrifugal separation. This was observed in the case of lard only after the liquors cooled somewhat after discharge.

Numerous experiments were then conducted using commercial size equipment simulating a pilot plant. Although several details of operation could not be investigated, some of the major questions were answered. The rendering process worked out quite satisfactorily when carried out in a manner similar to the laboratory but on a larger scale. A Roto-Cut machine can be used as well as a grinder for comminuting the fatty tissue. Centrifuges should be gravity rather than pump fed for primary separation.

Experiments were set up to try to answer these questions: Would the process work on a larger scale? What would be the through-put rate of the No. 6 Sharples supercentrifuge in the primary separation and in the washes? How often would the centrifuges require cleaning? What would be the yields?

Yield by the Process

For ham fat charges averaging 306.8 lbs., the total yield (including some estimated losses not inherent in the process) averaged 232 lbs., or 75.6 per cent. The amount of digesting solution (made by dissolving 1.75 parts sodium hydroxide and five parts of salt in 100 parts water) used per charge averaged about 147 lbs. Varying amounts of first water wash (5 per cent salt solution containing 0.03 per cent calcium chloride) and second wash were used but about 80 lbs. and 65 lbs. for the first and second treatments seemed to work satisfactorily with the charges handled. Undissolved solids collected in the centrifuge averaged about 1 lb. per charge. Centrifugation rates for the primary separation and first and second washes were 1,200 lbs. per hour.

In tests on back fat charges averaging 300 lbs., the total yield averaged 256 lbs., or 85.3 per cent. Only 129 lbs. of digesting solution was used for each charge of back fat.

Data on yield and losses, says Mr. Deatherage, indicate an excellent recovery of all available fat. Collection of undissolved solid matter in the centrifuge bowl necessitated periodic bowl cleaning, but probably 2,400 to 5,000 or more lbs. of raw fat tissue may be processed without centrifuge cleaning. These are minimum figures since in practice a large amount of the watery mixture containing undissolved solids could be drawn off prior to centrifuging.

Centrifugation rates were not a primary part of the study as long as 1,200 lbs. of raw tissue could be handled per hour. However, considerably higher rates were attained without sacrificing efficiency; a conservative estimate on the operating rates in commercial practice would be at least 1,500 to 1,600 lbs. of raw tissue per hour per centrifuge.

A proposed alkali rendering operation

designed working fat from 100 cattle. The three digesting tanks, filter tanks, two vacuum hydrometers, and plastic tanks.

Only would be fats with flavor. Plastic tanks not necessary laboratory lbs. per

The for possible commercial bases were

Results

A suitable plasticized Since the prepared expected way. Could ways were in each rendered generally deodorized prepared with lard; (was prepared of instant rendered leaf lard results rendered which were shortened junctions were suggested.

Quite prepared alkali oil made

The of dead beef fat types company's bread, cracker erable pounds from the

Mr. D. the proposed commercial sufficient operation now per but the alkali yield a competitive

designed to handle in an eight-hour working day the edible beef and pork fat from a daily kill of 1,100 hogs and 100 cattle is shown in Figure 1 on page 19. This layout shows two grinders, three digesting tanks, four primary centrifuges, three centrifuges for each of two washes, and supply tanks for sodium hydroxide and salt solution. Not shown are the vacuum dryer, bleaching tank, filter, storage tank, deodorizer and plasticizer.

Only a very light bleaching treatment would be required. The alkali rendered fats were very easily deodorized and flavor reversion was not noticeable. Plasticizing alkali rendered fats presents no problems different from ordinary lards judging from tests using a laboratory size Votator operating at 300 lbs. per hour.

The alkali rendered fats were tested for possible use as domestic shorteners, commercial shorteners, and margarine bases with quite promising results.

Results of Consumer Tests

A suitable amount of deodorized and plasticized alkali rendered lard was produced for modest consumer testing. Since the samples were six weeks in preparation they were somewhat below expected quality but were tested anyway. Comparisons were made in four ways with 125 consumers participating in each test: (1) Undeodorized alkali rendered lard was barely preferred to general run steam rendered lard; (2) deodorized alkali rendered lard was preferred in almost all cases when compared with general run steam rendered lard; (3) domestic vegetable shortener was preferred over deodorized alkali rendered lards in a significant number of instances; (4) deodorized alkali rendered lard was preferred to high grade leaf lard currently on the market. The results were favorable to the alkali rendered lards in each case except (3) which was barely in favor of vegetable shorteners; however, the consumers' objections to the alkali rendered product were such that they could be easily corrected.

Quite acceptable margarines were prepared on small scale from deodorized alkali rendered lard. Deodorized lard oil made a satisfactory salad dressing.

The foundation investigated the use of deodorized alkali rendered pork and beef fat in compounding the various types of shorteners used in the company's bakeries. Highly satisfactory bread, doughnut-frying, biscuit and cracker shorteners were made. Considerable promise was evidenced in compounding high ratio cake shorteners from these fats.

Mr. Deatherage commented that while the process and product are not commercial realities, the results have been sufficiently promising to warrant preparation of patent applications which are now pending. More work is required but these investigations indicate that alkali rendering may be practical and yield a high quality product in a competitive market.

Since the Kroger company's policy with regard to meat operations has changed, the foundation is not planning to pursue these studies further.

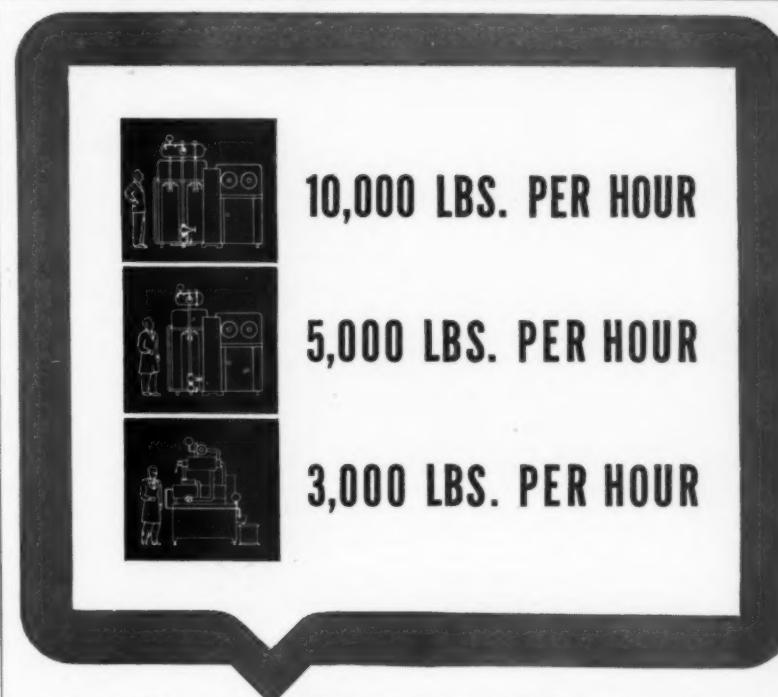
HOG BY-PRODUCT IS USED IN TREATING PEPTIC ULCER

Discovery of a new hormone derived from the mucous lining of the upper intestinal tract of freshly slaughtered hogs, which seemingly heals and prevents recurrence of peptic ulcers, was announced recently at Chicago.

The announcement climaxed ten years of research by a group of scientists headed by Dr. Andrew C. Ivy, physiolo-

gist and vice president of the professional schools of the University of Illinois in Chicago. Medical experts have declared that the long years of experiment have produced overwhelming clinical evidence of a definite cure.

The hormone, which is colorless and called enterogastrone, was isolated at the Northwestern University Medical School. It promises relief for over a million ulcer sufferers in this country alone. It has been tested on 58 human patients, all of whom had suffered from peptic ulcer for at least five years. Improvement in 40 of the 58 tested was reported, including 15 still receiving injections. Only one patient failed to show improvement after treatment.



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Up and down the MEAT TRAIL

Personalities and Events of the Week

• Michael Kieffer, president, Denholm Packing Co., Pittsburgh, Pa., recently returned from a plane trip to Prague, Czechoslovakia. He reports that the meat situation there and throughout Europe is very poor; only grass-fed cattle—and very few of them—are being slaughtered. Kieffer flew from Pittsburgh to Prague by way of New York city, Newfoundland, Ireland, England and Holland.

• Dr. J. C. Troxel has been appointed head of the Chicago plant medical department, Swift & Company, succeeding Dr. E. E. Collins, who has been named assistant head of the medical division, industrial relations department, according to a recent report from company officials.

• Howard, Louis and Paula Kantor have incorporated the Kay Packing Co. to operate a meat packing business at Houston, Tex. Capital was reported at \$30,000.

• Augusta Packing Co., North Augusta, S. C., recently received a state charter to buy, sell and slaughter livestock. Officers of the new corporation are: Arthur Cecere, president and secretary; and Nathan Jolles, vice president and treasurer. Authorized capital stock was reported at \$25,000.

• Articles of incorporation have been issued to the H & H Locker Service, Los Angeles, Cal. Directors of the new firm are Earl Brown, Arthur Dawson and Tonalee Howerton. Capital is listed at \$50,000.

• John Madigan, formerly with the Office of Price Administration and more recently associated with Armour and Company, has left the latter firm and is now connected with the quick frozen foods division of Booth Fisheries, with offices at 309 W. Jackson, Chicago.

• The recent retirement of H. H. McKee, former assistant general superintendent of Swift & Company, has resulted in a realignment of duties for three of the company executives, H. R. Lavey, H. P. Adler and H. W. Keefer. Lavey, former assistant superintendent of the company's Plankinton plant at Milwaukee, Wis., has been appointed superintendent there, succeeding Adler who has been transferred to the general superintendent's office at Chicago. Keefer, former assistant to McKee, has been placed in charge of table-ready meats, canned meats and packaged meats.

• Gordon Justice, Logan, W. Va. grocer, has plans to construct and operate a slaughterhouse in that city

where he proposes to slaughter 60,000 lbs. of meat each week.

• Canada is in no danger of a meat shortage in the near future, according to an announcement made recently by R. B. Maynard, Toronto plant manager, Burns & Co., Ltd., Calgary, Alta., Canada. "Canada's cattle population is much higher now than before the war," he claims, "with ample stocks to meet fall and winter demands."

• Safeway Stores at Olympia, Wash., have filed suit against local 81, Amalgamated Meat Cutters and Butcher Workmen Union AF of L, charging "restraint of trade" in regard to the union action forcing the Monday closing of retail meat outlets in the Puget Sound, Wash., area. Safeway seeks \$15,000 in damages and asks an injunction prohibiting the union from further "unreasonable, arbitrary and capricious exercise of its closed shop power" to interfere with the chain store's right to serve customers.

• A locker plant containing 400 lockers and chilling and aging rooms was opened recently at Millen, Ga., by Henry Wilson and Abram Allen, both veterans of World War II. The plant also has facilities for slaughtering and processing. It will be operated under the name of Allen Bros. Packing Co.

• H. A. Davis, of the Levy Packing Co., North Augusta, S.C., recently returned from a vacation trip to Philadelphia, Boston and New York city. He was accompanied by his wife and son.

• Construction has begun on a new \$250,000 meat packing plant at Longview, Texas, according to a recent announcement by D. R. Tucker and D. R. Ewing, owners. The plant will operate under federal inspection and expects to spend \$2,000,000 annually for livestock and food products.

• Proposed construction of a \$30,000 frozen food locker plant at Blountsville, Ala., has been approved by the Birmingham office of the CPA. J. B. Faulkner & Associates will erect and operate the plant.

• Government officials of Canada stated recently that removal of livestock and meat industry controls in the United States is not expected to have any effect on Canadian meat rationing or prices. The report added that meat industry conditions in the two countries are "vastly different."

• Despite removal of livestock and meat controls the "scarcity muddle will not be cleared for weeks and perhaps months to come because the pipe lines of supply now are badly broken through OPA bungling," Miles Horst, Pennsylvania State Secretary of Agriculture, declared recently. Horst charged the

Oscar G. Mayer, jr., Will Head Company Operations

Oscar G. Mayer, jr., third generation of the meat packing family, has been appointed vice president in charge of

operations for the Oscar Mayer & Co. plants at Madison, Chicago and Prairie du Chien, Adolph C. Bolz, the company's executive vice president announced this week. Harold T. Jaeke, operations manager of the Madison plant will continue in that capacity as assistant to Mr. Mayer. The latter will move from Chicago to

O.G. MAYER, JR.

Madison in a few weeks to take over his new post after five years as operations manager of the Chicago plant and several years spent in the purchasing, sales, and plant departments.

He will be succeeded as Chicago operations manager by his younger brother, Harold M. Mayer, who has been with the company for the past seven years, and who was recently discharged from Army service with the rank of major.

Oscar G. jr. and Harold Mayer are sons of Oscar G. Mayer, president of the company, and grandsons of Oscar F. Mayer, chairman of the board, who founded the business in Chicago in 1883. At the age of 87 Mr. Mayer, sr. is still in daily attendance at the company's Chicago plant.

OPA with juggling facts and figures in order to justify continuance of controls on products of the meat industry, and claimed the agency had tied the entire meat marketing system into a knot.

• Nathan Vogel, 70, member of the wholesale meat concern of Vogel Brothers, Asbury Park, N. J., for almost 50 years until his retirement in 1945, died recently at his home in that city.

• Harry White, owner of a meat packing plant in Brooklyn, N. Y., was absolved of blame recently in the accidental shooting of an innocent bystander who was killed by a shot fired from White's gun at a fleeing hold-up man.

• John J. Hackett, 78, who founded the Excelsior Meat Market at Greenwich, Conn., died recently at his home near that city.

• The plant of the Yakima Sausage Co., Yakima, Wash., was damaged con-

siderably by a recent fire which started in combustible materials which had been placed too close to a chimney flue.

• Following recent CPA approval, construction has begun on a new 35 by 50 ft. two-story addition to the rendering plant owned by Bissinger & Co. and operated by the Western States Rendering Co., at Portland, Ore.

• The Mid-South Fat Stock Show and Sale, scheduled to be held in Memphis, Tenn., April 25 and 26, has been moved up to April 18 and 19, according to an announcement by J. S. Robinson of the University of Tennessee who is in charge of the show.

• Kesterson Ice and Storage Co., Parkersburg, W. Va., has been reorganized and incorporated by H. F. Graham, president of the Graham Packing Co., also of that city. Other stockholders of the reorganized firm are S. L. Graham, C. E. Graham and Dola M. Graham. Authorized capital stock was listed at \$100,000.

• Fried & Reineman Packing Co., Pittsburgh, Pa., was charged recently with failure to set aside 695,824 lbs. of beef for delivery as required by the War Food Administration. The action was taken by W. Wendell Stanton, assistant U. S. Attorney. The deliveries were to have been made from November 10, 1945 through April 27, 1946.

• An ordinance prohibiting the operation of slaughtering and rendering plants within one mile of the city limits was approved recently by the town council of Pulaski, Va. The Kavanaugh Rendering Co. had been reported considering location of a new plant within 4,000 ft. of the corporation line.

• A two story concrete building is being erected at Windom, Minn., to house the Cladwell Packing Co. plant. The building is nearing completion but coolers are yet to be installed and machinery secured before the firm can begin operations.

• The Wilson, Ark., slaughtering plant of the Nat Buring Packing Co., Memphis, Tenn., was reopened recently. The plant closed in September because of the shortage of livestock under OPA regulation.

• CPA approval has been obtained by Swift and Company for construction of a new fertilizer unit at Los Angeles, Cal. The building will be 100 by 96 ft. in area and will cost an estimated \$56,000.

• The new \$200,000 plant of the Sabine Packing Co., Port Arthur, Tex., was placed in operation on October 16. The plant, which will produce veal, beef and pork cuts as well as sausage, has a killing capacity of 200 head per day, according to Ben Liebling, general manager. The firm will operate refrigerated trucks to serve retail outlets in the area.

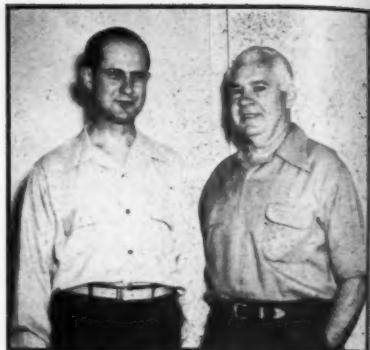
• A recent fire caused heavy damage to the Seymour Produce and Cold Storage Co., Wamego, Kans. An overheated kerosene stove, which was being used to heat tar for dipping insulating boards for construction of a locker plant addition, exploded and ignited the walls. The 600 lockers already in use were only slightly damaged. The plant, owned by the Seymour Packing Co., Topeka, Kan., will be rebuilt as soon as materials become available, according to W. E. Noller, manager.

• L. M. Bodenhamer, salesman at Jonesboro, Ark., for Armour and Company, has suffered a serious illness and has been hospitalized in that city.

• The recent decontrol of meat and livestock provoked considerable comment among Texas producers and packers. Commenting on the move, John Neuhoff, vice president of Neuhoff Brothers Packers, Inc., of Dallas, said that "with legitimate packers able to bid with black-marketeers, more people will get more meat." J. G. Montague, counsel for the Texas and Southwestern Cattle Raiser's Association, believes that price of cattle at the markets will rise but will soon level off and claims that if controls had been kept off in August the industry would not have to go through a period of readjustment again. John Ebner, general manager of Wichita Meat & Provision Co., Wichita Falls, and Claud Keeton, president of Keeton Packing Co., Lubbock, believe meat, with the possible exception of pork, will become plentiful within the next 30 days.

• Members of the New Jersey Independent Butcher's Association were recently presented a charter by George R. Dressler, executive secretary-treasurer of the National Association of Retail Meat Dealers. In presenting the charter Dressler warned that retailers have won their fight against price controls but they must continue to guard against future government encroachments. John C. Milton, of the American Meat Institute, who also spoke at the meeting held in Newark, said that the dealers' problem has shifted from getting meat to holding customers, or from buying to selling.

• The Pennsylvania Department of Agriculture reports that eight slaughter-houses were closed during September for failure to comply with department regulations regarding sanitation



KANSAS CITY PACKERS

Pictured here are Burton Haskins, left, and Ray Gerrity of the Burnett Meat Co., Kansas City, Mo. The plant was recently remodeled and further expansion is planned as soon as the required material is available.

of buildings or equipment. A total of 80 plants have been ordered closed during the first nine months of this year.

• The Kemper Packing & Locker Co., Inc., was recently incorporated at Clinton, Mo., by J. H. Kemper, W. H. Reich, Marjorie Delozier and Henrietta Keil. Capital of the new corporation was reported at \$60,000.

• A three-story addition to the meat processing plant of William Moland Son's Co., Philadelphia, Pa., is in the process of construction. Plans for the structure were drawn by Smith, Brubaker & Egan, packinghouse architects of Chicago. The entire project, including alterations to the existing plant, will cost approximately \$40,000.

• Thieves broke into the abattoir of Sam Bonacurso, Philadelphia, Pa., recently and stole nine calf carcasses weighing about 150 lbs. each. Police believe the carcasses were hauled away by a truck which the thieves had parked in front of the building.

• Hams valued at approximately \$500 were destroyed in a smokehouse fire last week at Litoff's Wholesale Meats, Inc., Philadelphia, Pa.

• More than 4,000 animals were entered in the livestock division of the American Royal Livestock and Horse Show held in Kansas City, Mo., October 19 to 26. In the cattle classes 510 head of Herefords were shown along with 167 head of Shorthorns. Swine of all breeds totaling 557 head were exhibited in the open class.

• Baldridge Packing Co., Los Angeles, Cal., has undertaken a plant remodeling and repair program to cost an estimated \$8,000.

• Don P. Tyler of the National Live Stock and Meat Board, Chicago, was a guest speaker at the recent convention of the Pacific Coast Restaurant Men's Association held in Los Angeles. Tyler gave a demonstration of the proper method of fabricating cuts from beef sides.



MARHOEFFER OFFICIAL

Volney Breeder, purchasing agent for Kuhner Packing Co., Fort Wayne, Ind., sitting at his desk.

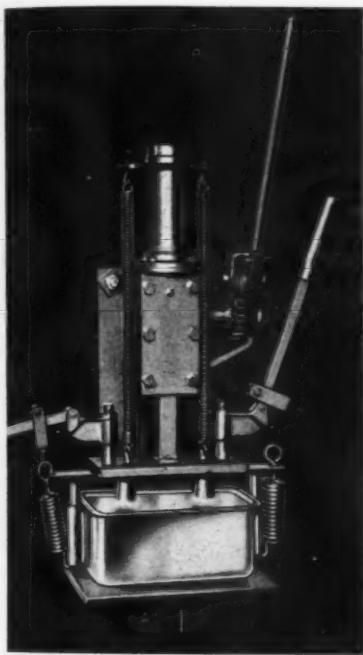
Report on Ham Pressing

(Continued from page 16.)

to press the third type. In a normal operational run, one operator can press about 100 of these units per hour.

At the beginning, when the plant was using an older style of type three retainer, which had a guard in front of the well, the spring frequently would work free of the retainer. In later models the guard has been eliminated and the plant, which has about 50 per cent type one and 50 per cent type three retainers has found the latter to stack easily and to retain their springs during processing.

The skin on, partly fatted hams are given a standard cook and chill and the packer claims that the molding of such hams is in favor of the type three re-



ONE TYPE OF PRESS

tainer. He comments that the hams are neatly squared off and firmly pressed. From the standpoint of other quality factors—color, texture of the meat and its slicability—the plant has found no difference between product processed in the two types of retainers.

The big advantage, according to the packer, of the third type of retainer lies in the simplicity of its cover construction and in the facility with which it can be cleaned. The entire cover is streamlined for easy cleaning. The springs can be thrown into a cleaning solution, boiled a few minutes, rinsed and are then ready for reuse. The plant estimates about 25 per cent of its cleaning time is saved with the third type of retainer. Moreover, there is no danger that the covers will have to be torn down to satisfy inspection requirements.

Thus far the third type, which the

plant has had in use for about three years, has presented no maintenance problem. In this packer's experience other types of covers require occasional diversion to the machine shop for minor repairs.

More time is required to place the third type of cover on the retainer body since the guide rods must be placed properly in the body well.

It is claimed that because of its free riding spring pressure, the third type of retainer can handle a greater range of weight averages downward for any given retainer.

Watch Classified page for good men.

BAKERY DECONTROL REJECTED

A petition of the baking industry advisory committee of OPA to decontrol prices of bakery products was denied this week by the USDA Production and Marketing Administration on the ground that bakery products during the current marketing season "are in short supply." The administrator pointed out, however, that this denial "will not preclude our considering with OPA the advisability of removing price control from any or all types of bakery products on bases other than supply." Shortening, recently freed from controls, is an important ingredient in some bakery products.

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	—12 MIL Plastic
27 x 36...	\$6.62 per doz.
30 x 36...	7.53 per doz.
36 x 40...	7.96 per doz.
36 x 44...	8.85 per doz.
Full Length Sleeves	56.00 per dozen pair

BLACK or WHITE—2 MIL Plastic

	—12 MIL Plastic
27 x 36...	\$5.81 per doz.
30 x 36...	6.87 per doz.
36 x 40...	10.10 per doz.
36 x 44...	12.00 per doz.
Full Length Sleeves	\$9.66 per dozen pair
Leggings, Hip Length	\$11.90 per dozen pair

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	—12 MIL Plastic
27 x 36...	\$12.90 per doz.
30 x 36...	14.00 per doz.
36 x 40...	18.33 per doz.
36 x 44...	20.50 per doz.
Full Length Sleeves	\$12.90 per dozen pair
Leggings, Hip Length	\$23.50 per dozen pair

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Readers to the Meat Packing Industry

NEW EQUIPMENT and Supplies

AUTOMATIC WASHING TANK

Development of a new automatic washing tank for washing greasy pans and utensils has been announced by the



D. C. Cooper Co., Chicago. The tank is built of heavy steel, is made in various sizes and can be equipped for heating by electricity, gas or steam.

Rock wool insulation between inner and outer shells keeps the outside of the tank cool at all times and effects savings in operating cost by preventing heat loss. Inside the tank is a steel rack equipped with gears, arms, fittings, motor and cut-off switch. It is so constructed as to permit lowering and raising the inside rack until stopped by the switch. Traveling speed of the rack can be adjusted as desired. By insertion of a bolt the rack can be adjusted to stop after each dipping.

The tank can be adapted to other uses, such as paraffining cheese and similar food products. Electricity is recommended for heating paraffin. Tanks are available for immediate delivery in sizes ranging from 60 to 300 gal. capacity.

SOLID GRINDER KNIFE

The Specialty Manufacturer's Sales Co., Chicago makers of meat grinder plates and knives, has announced the introduction of a new solid grinder knife for which several advantages are claimed.

Listed by the manufacturers as the

No. 600 super C-D superior knife, the development is basically a solid cast knife but it has special hard alloy cutting edges permanently welded into place. For meat packers and sausage makers who prefer solid knives, it is claimed that this knife offers exceptional freedom from resharpening, simplicity of assembly and a fast, clean cutting action. It is guaranteed to cut over 3,000,000 lbs. of meat without resharpening when used with the proper grinder plate.

Available now, the No. 600 model is made in sizes to fit any make or size of grinder and is felt by the manufacturer to be an important addition to the present extensive line of regular and changeable blade knives.

TRUCK WHEEL CARRIER

T. E. D. Corporation, Los Angeles, Cal., has announced a device to make the changing of truck tires and wheels a one man job. According to the claims of the manufacturer, no straining or lifting is needed to replace a tire with the use of the new carrier.

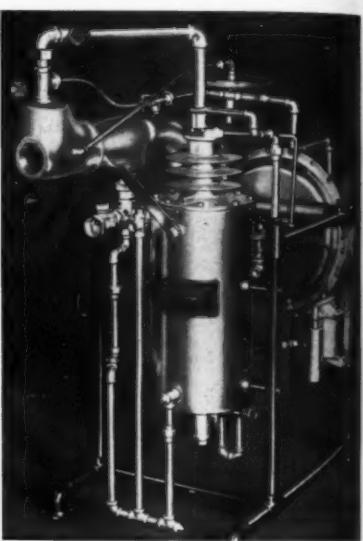
The carrier is bolted to the chassis frame of the vehicle at the rear or side. To change a tire, the holding clamps are released and the cradle holding the wheel is pulled out and away. The tire and wheel are then



tilted upright while still resting in the cradle, the holding clamps removed and the tire rolled into position. Carriers are available in two sizes: model A, with maximum capacity of 8.25 by 20 and weighing 72 lbs.; and model B, with capacity of 11.00 by 22.

OIL VAPORIZER

A new, improved Vapofier, an oil vaporizer for industrial heat processing and claimed by the manufacturer to give gas heat results by utilizing



fuel oil, has been announced by Vapofier Corp., Chicago.

Operation is simple: fuel oil is maintained at a constant level in the combustion chamber by use of a float valve. Products of combustion are drawn through the surface of the oil, heating it to vaporizing temperature. The vapor created is drawn off through a pre-mix where proper fuel-air ratio is established. The mixture is then piped, burned and controlled in the same manner as utility gas. The unit may be used as a premixer for utility or natural gas and as standby equipment in case of gas failure. Eight standard sizes are available with capacities from 70,000 b.t.u. per hour (or 0.5 gals.) to 2,000,000 b.t.u. per hour (or 14 gals.) Large sizes are built to order.

SPICE ALLOCATION ENDED

The International Emergency Food Council has decided to discontinue allocation recommendations of Indian pepper and West Indian mace and nutmeg.



GRIFFITH OPENS NEW PLANT AT LOS ANGELES

The new, streamlined plant of The Griffith Laboratories at Los Angeles is now in production to serve West Coast food processors. Announcing the opening of the new plant, C. L. Griffith, president, said: "The growth of our business in the United States and Canada has, for years, sorely strained our productive capacity and laboratory facilities in Chicago, Newark and Toronto. Now, with greater capacity—at four strategic locations—we can give Pacific Coast food processors the full measure of attention and service needed to supply their vast, expanding market. At Los Angeles, J. Charles Hickey will direct sales and service; Charles Awe will be plant manager."

FLASHES ON SUPPLIERS

THE GIRDLER CORPORATION: Allen McKee Bond, jr. has been appointed sales manager of Votator's fats

and oils section, according to John E. Slaughter, jr., vice president. Mr. Bond joined Votator's technical staff on January 1, 1946, and has had an important part in the firm's comprehensive research projects and greatly enlarged engineering service program. He was formerly research director of the Brown & Williamson Tobacco

A. M. BOND

Corporation. He received his B. S. degree in chemical engineering at Purdue University.

BAKER ICE MACHINE CO.: Ross Rathburn, president, has announced the following appointments to the executive staff of this Omaha, Neb., manufacturer of air conditioning and refrigeration equipment: A. L. Atherton, former Westinghouse engineer, as manager of manufacturing; Charles Knox, former chief engineer and a member of the firm for 36 years, promoted to Omaha plant manager, and John H. Stewart, formerly assistant production manager and an employee for 25 years, promoted to purchasing agent, succeeding Paul Crossman, who resigned to become an instructor in business administration at the University of Omaha.

CHISHOLM-RYDER CO.: Norman S. Stiles, retired U. S. Coast Guard captain, has been appointed president of this Niagara Falls, N. Y., firm which manufactures food processing equipment. He succeeds his uncle, the late Stephen M. Ryder.

GOODYEAR TIRE AND RUBBER CO.: A. F. Landefeld, Pliofilm sales

manager, Chemical Products Division of the Goodyear Tire & Rubber Co., Akron, O., has announced the following reassignments in the Pliofilm packaging sales department: F. E. Wilson, handling Akron territory sales, has been named specialist in the frozen food field, and R. H. Kilgore replaces Wilson in the Akron territory.

G & A FOOD PRODUCTS: Incorporation of a new firm, G & A Food Products, Inc., Akron, O., which will manufacture spice extractions for food processors, has been announced by Joe W. Graf, president. Graf was formerly associated with the Wm. J. Stange Co., Chicago, as salesman and manager. Production and research will be under the direction of J. A. Adams. Joseph P. Graf, son of the president, is also an executive of the new concern.

BUILDICE CO., INC.: J. A. Bethke has been appointed manager of the new factory branch office recently opened at St. Paul, Minn., by Buildice Co., Inc., Chicago refrigerating contractors and engineers.

BARLIANT & CO.: Barliant & Co., Chicago brokers of packinghouse equipment and supplies, are in the process of expanding their facilities to cover all branches of the canning industry, according to a recent announcement.

TOMSON PUMP & EQUIPMENT CO., INC.: Leroy A. Tomson has announced the recent incorporation of this new Los Angeles, Cal., firm. Tomson is president, treasurer and general manager of the company which will manufacture rotary pumps using a crescent type rotor for both industrial and sanitary use.

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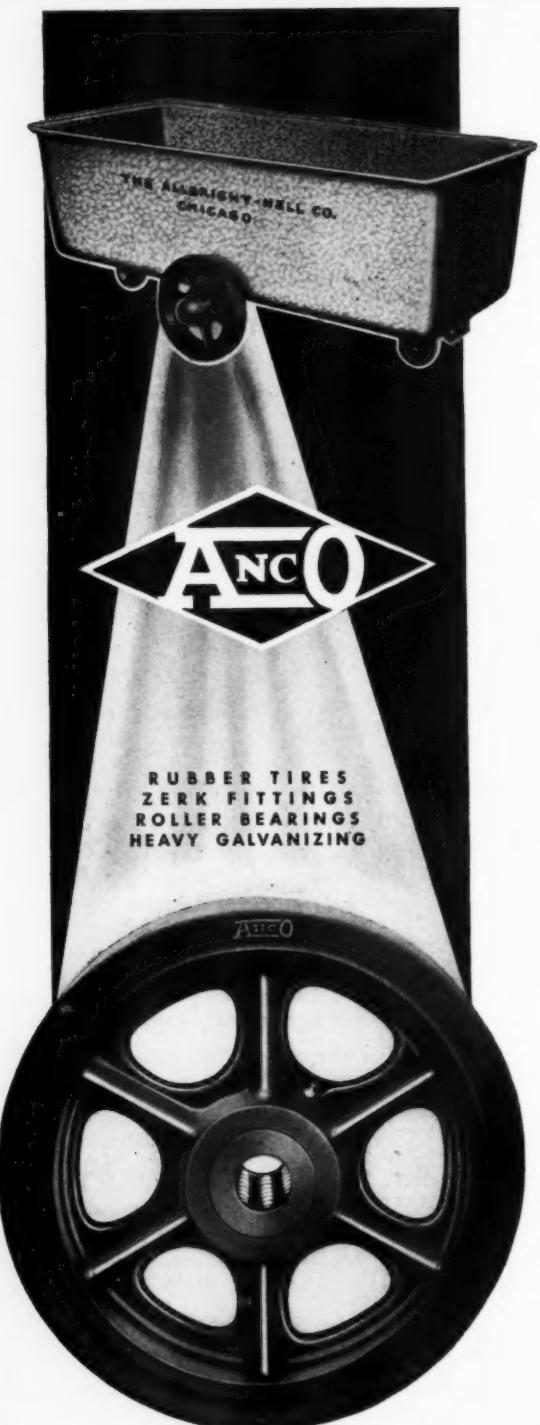
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GOVERNMENT TO REPORT LABOR PRODUCTIVITY IN MEAT PACKING INDUSTRY

The U. S. Bureau of Labor Statistics is setting up a system for reporting on labor productivity in the slaughtering and meat packing industry. Similar services are being established for other major industries. The object is to provide the government, industry, labor, and the general public with productivity information of a kind that has not been available before.

The Bureau of Labor Statistics has done considerable work in the productivity field in the past, making detailed spot studies from time to time in industries for which there was a special need for information. It also currently issues annual productivity indexes, based on secondary statistical sources, for a large number of industries.

The expanded program, which involves getting direct reports from individual manufacturers, is expected to meet the need for more detailed and current information—a need which is reflected in the intense interest in the subject shown by both management and labor organizations.

Individual packing plants will be asked for periodic reports of man-hours and production in each of the major departments, such as cattle, small stock, and hog slaughtering, beef boning, pork curing and smoking, sliced bacon, lard, sausage, canning, and so forth. Separate company figures will be confidential, but summary results will be issued presenting indexes of productivity trends by departments and by-products for the industry, and which will also discuss technological changes, the labor situation, and other pertinent factors.

Much of the groundwork has already been completed and a tentative reporting schedule has been devised to accord with established accounting practice in the industry. As soon as this is in final form, copies will be sent to key firms in all sections.

UNIT LABOR COSTS RISE SHARPLY OVER PRE-WAR

Rising wage rates, not offset by increases in labor productivity, have forced unit labor costs sharply higher than before the war, according to virtually all the companies recently surveyed by the National Industrial Conference Board. A small minority of firms have been able to step up individual effort through the use of (1) the incentive and similar plans and piece-work systems, (2) improvement in machinery, equipment and processes, and (3) better planning and plant management, including tighter cost control.

While no precise tabulation of the amount of increase in unit labor costs is available, some manufacturers report over 50 per cent increase in these costs. Average increase, says the Board, falls into the 30 per cent to 40 per cent

range. Largest single increase factor reported was the rise in wage rates, often accompanied by a drop in labor efficiency.

Many of the companies surveyed were able to soften the impact of steeply rising wage rates on total costs by increasing operating efficiency. One industrial concern reported a rise of 74 per cent in average hourly rates since 1940. Labor costs increased 55 per cent during the same period. Increased man-hour efficiency was credited for the difference. Several other companies reported to the Conference Board that they had been able to offset increases in wage rates by increasing plant efficiency.

Labor rates will continue upward

over the next year, in the opinion of the executives who cooperated in Board survey. However, only slightly over half of the companies expect unit labor costs to show further increases. Approximately a quarter of the firms surveyed hope to hold their present unit labor costs level, while the remaining quarter expects to reduce labor costs per unit through more efficient operation.

Executives report that they are hopeful that labor will recognize that only through "increased productivity can we have more things at lower prices and thus better living conditions." Some executives, however, report that "labor has not yet realized that we are no longer able to increase wages without increasing prices."

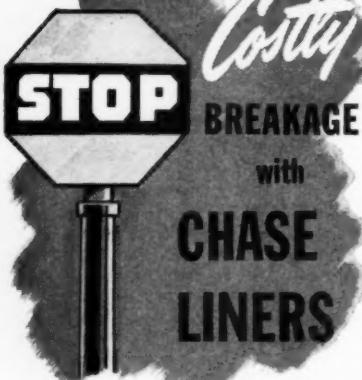


A NEW TRADE MARK IN SEASONING A NEW HIGH MARK IN QUALITY

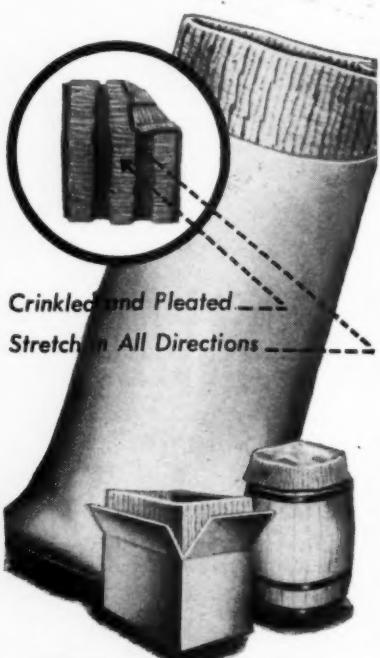
Backed by years of experience in and service to the packing industry, the new line of Salzman Bonded Seasonings, Spices, Cures and Binders is winning speedy acceptance in packing plants which demand consistently superior and uniform seasoning products. Salzman Bonded Casings have long been the standard of quality for the industry . . . now, you can have the same high quality in seasoning products. Write today for complete details.

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E. A. JOHNSON, General Manager
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CITY • PORTLAND, ORE. • REEDSVILLE, N. C. • HARLINGEN, TEXAS
CHAGRIN FALLS, O. • HUTCHINSON, KAN. • WINTER HAVEN, FLA.

ICE MAKING EQUIPMENT

The storage compartment and other parts of equipment used for producing ice ribbons, flakes, snow, etc., in federally inspected establishments will come in for close scrutiny by inspectors as the result of the issuance of a MID memorandum on the subject by A. R. Miller, chief of the Meat Inspection Division.

The memorandum points out that the exposed inner surface of the wood walls of the storage compartment becomes rough and splintered within short time after the equipment has been in use, principally as a result of the shovel or similar implement used in removing the ice from the storage compartment repeatedly striking the wood walls.

To preclude detached particles of wood and wood splinters from inclusion in sausage and meat food products where the ice is used as an ingredient, the interior surface of the wood side walls of the storage compartment should be protected with rust-resistant sheet metal such as stainless steel or similar material. The sheet metal should be of sufficient thickness to withstand repeated striking of a shovel without puncturing or perforating the lining.

Suitable perforated rust-resistant and removable metal drainage plates should be provided in the bottom of the ice-storage compartment. The memorandum states that attention should be given also to the space beneath these plates and to the drainage line and its connection from the storage compartment.

ILLNESS REPORTED AS FOOD POISONING DOUBLED IN U. S.

Cases reported as food poisoning in this country have doubled in the five-year period 1940-1945, according to a report of the U. S. Public Health Service presented recently to delegates at the annual meeting of the American Dietetic Association held in Cincinnati, Ohio.

The increase was cited as adequate cause for renewal of preventative efforts by Dr. Dorothy L. Husseman of the University of Wisconsin, who claimed that food handling by humans shows the need for good sanitation practices in production, processing, transportation, preparation and serving. "Good personal hygiene and absence of open and untreated infection among food handlers will yield one important step towards the highest standards of food service," she said.

In urging greater effort toward control of the human element in food handling, Dr. Fred W. Tanner, head of the department of bacteriology, University of Illinois, spoke of educational courses in food bacteriology, communicable diseases, disinfectants, sterilization and personal hygiene and urged dietitians to insist on a high level of sanitation and personal cleanliness within their own organizations.

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Soy gives the "SPRING" of quality to sausage and holds freshness and color by its emulsification and moisture retention properties.



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Sausage makers who know, say there is a definite improvement in appearance and in texture when Special X Soy Flour binder is used.

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Weekly Review

Inspected Meat Production Increases Sharply During First Short Week of Industry Freedom

MEAT production under federal inspection during the first week of price freedom—only three days of which showed the effect of decontrol—totaled 265,000,000 lbs., according to the U. S. Department of Agriculture. This production for the week ended October 19 was 134 per cent above the 114,000,000 lbs. turned out under inspection in the preceding week but was 9 per cent below the 292,000,000 lbs. produced during the corresponding week in 1945.

Slaughter of cattle under Federal inspection for the week was estimated at 279,000 head, 108 per cent above the 134,000 a week earlier but 24 per cent below the 367,000 a year ago. Beef production was calculated at 120,000,000 lbs., compared with 59,000,000 lbs. preceding week and 171,000,000 a year ago.

Calf slaughter was estimated at 148,000 head, 23 per cent above the 120,000 last week but 25 per cent below the 198,000 last year. The output of inspected veal for the three weeks under comparison was 18,200,000, 14,200,000 and 27,600,000 lbs., respectively.

The number of sheep and lambs slaughtered for the week was estimated at 449,000 head, 10 per cent above the 407,000 for the preceding week but 2 per cent below the 460,000 for the same period last year. Production of inspected lamb and mutton in the three weeks amounted to 19,800,000, 17,500,000 and 19,700,000 lbs., respectively.

Hog slaughter was estimated at 645,000 head, 361 per cent above the 140,000 head slaughtered during the preceding week and 47 per cent above the 440,000 for the same week in 1945. The estimated production of pork was 107,000,000 pounds, compared with 23,000,000 in the preceding week and 74,000,000 lbs. last year. Lard production totaled 16,600,000 lbs., compared with 3,500,000 a week earlier and 13,100,000 lbs. during the corresponding week last year.

The following table shows numbers of livestock slaughtered, meat and lard production and average weights of slaughter under federal inspection for the current week with comparisons.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended October 19, 1946 with comparisons

Week Ended	Beef		Veal		Lamb and Mutton		Pork (excl. lard)		Total Meat	
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.
	1,000	Mil. lb.	1,000	Mil. lb.	1,000	Mil. lb.	1,000	Mil. lb.	1,000	Mil. lb.
Oct. 19, 1946	279	120.2	148	18.2	449	10.8	615	107.1	205.3	
Oct. 12, 1946	134	59.1	120	14.2	407	17.5	140	22.7	113.5	
Oct. 20, 1945	367	171.3	108	27.6	460	19.7	440	73.5	292.1	

AVERAGE WEIGHTS—LBS.

Week Ended	Cattle		Calves		Sheep & Lambs		Hogs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100	Total Mil.
									Lbs.	Lbs.
Oct. 19, 1946	873	431	222	123	96	44	271	166	9.5	16.6
Oct. 12, 1946	886	441	213	118	94	43	265	162	9.5	3.5
Oct. 20, 1945	921	467	259	140	94	48	276	167	10.7	13.1

LIVESTOCK AT 67 MARKETS

Receipts in September, 1946, local kill, shipments, as reported by the Office of Production & Marketing Administration.

CATTLE

Receipts	Local slaughter	Shipments
Sept., 1946	1,372,000	268,407
Sept., 1945	2,102,032	975,191
5-7 Sept. av.	1,950,342	980,210

CALVES

Sept., 1946	550,674	248,215	285,010
Sept., 1945	688,766	397,356	285,296
5-7 Sept. av.	666,280	397,431	272,866

HOGS

Sept., 1946	292,897	172,917	116,759
Sept., 1945	1,190,715	772,311	415,518
5-7 Sept. av.	2,179,914	1,589,739	633,310

SHEEP AND LAMBS

Sept., 1946	2,542,350	758,057	1,710,000
Sept., 1945	2,811,344	1,007,042	1,743,459
5-7 Sept. av.	3,338,866	1,333,474	1,956,699

1946 COPRA EXPORTS FROM PHILIPPINES ARE HEAVY

Philippine copra exports for 1946 will probably reach 500,000 short tons and may exceed this estimate if shipping conditions continue favorable during the remainder of the year, according to informal trade sources.

The outlook for copra production from September through October this year is approximately 65,000 short tons monthly. Some decline is expected in early 1947, reflecting the end of the major harvest and the smaller crop of nuts ripening during the dry season. Barring unforeseen difficulties, exports next year should range between 45,000 and 65,000 tons per month, allowing for copra used in domestic crushing.

FARM PARITY PRICES IN FIRST DROP SINCE 1940

Parity prices for every farm product dropped 2 per cent from mid-August to mid-September. This is the first decline in parity since 1940.

The effect of the drop in prices paid by farmers is illustrated by the automatic lowering of the parity prices of wheat and corn by 3c a bushel. The parity prices of cotton went down $\frac{1}{2}$ c per lb. Price supports and many other programs are based, by law, on some certain percentage of parity prices.

The mid-September decline was due to the sharp slump in prices farmers paid for feed and food that brought down the indexes which automatically set parity prices. However, farmers were still paying prices for things they bought in mid-September about the same as the peak following World War I and over one-quarter higher than in September of last year.

Sharp drops in meat and lard prices, following their return under ceilings, were chiefly responsible for the decline in food costs which in turn was the principal item that brought the mid-September downturn in the family living price index. However, in mid-September farmers were paying nearly one-fifth more than a year earlier for commodities used in family living.

OKLAHOMA A & M WINS IN MEAT JUDGING AT "ROYAL"

A trio of animal husbandry students from the Oklahoma A. and M. College, coached by J. C. Hillier, ran up a score of 2465 points out of a possible 2700, and topped the six other competing teams to win championship honors in the intercollegiate meat judging contest at the American Royal Stock Show, Kansas City, Mo.

Having won two previous contests, this victory gives the Oklahomans permanent possession of the trophy given by the National Live Stock and Meat Board, contest sponsor.

Runner-up in this contest, and trailing the winners by only 42 points, was the Kansas State College team coached by D. L. Mackintosh. Teams from the other institutions finished in the following order: South Dakota State College, University of Wisconsin, Iowa State College, University of Missouri and Pennsylvania State College.

Watch the Classified Advertisements page for bargains in equipment.

WIREBOUND BOXES WILL CONTINUE TO BE SCARCE

Shortages of lumber and steel wire which have hampered production of wirebound boxes and crates since the end of the war will continue into 1947, according to reports by Civilian Production Administration officials to a meeting of the Wirebound Box Manufacturers Association in Chicago recently.

M. W. Nieuwenhous, director of the CPA forest products division, told box manufacturers that demands for materials for the veterans housing program and other new construction will continue to make heavy inroads on the nation's lumber supply. He assured the box manufacturers that they will receive their share of existing supplies.

In regard to wire supplies, Charles Lewis, chief of the CPA containers branch, told the members of the association that "the outlook never has been so dark." He added that it would be impossible to predict when abundant supplies of wire will again be available to box manufacturers.

The otherwise bleak picture of the raw materials supplies situation was somewhat brightened for the box manufacturers by H. A. Wolsdorf of the Package Research Laboratory, who reported on the progress of experiments being conducted under the sponsorship of the association to develop substitute materials for boxes. He told associa-

tion members that early results indicate a strong possibility that new materials can be developed which can be used as substitute for or a supplement to the veneer which now goes into wirebound boxes and crates.

HOT COMPETITION AHEAD

A sudden shift from a sellers' to a buyers' market before the end of 1947 and one of the most intensely competitive periods in American history during 1948 was forecast by Marvin Bower, eastern management consultant, speaking before a conference on distribution sponsored by the Boston Chamber of Commerce and held in that Massachusetts city recently.

Bower warned of the dangers in the complacent attitude towards distribution prevalent in industry today which overlooks the simple fundamental of time. He lashed out at those individuals who believe distribution can be stepped up on a par with production. He urged manufacturers to start building a program now for the development of competitive advantage and to operate their distribution systems as though the competitive market were already here.

H. A. O'Connell, general chairman of the conference, predicted greater consumer resistance in regard to food and clothing prices, falling prices, increases in unemployment and a general decline in business volume during 1947.

ASH REMOVAL

A midwestern packer who removes his ash by steam vacuum has incorporated a feature through which he is able to pull his ashes dry without the use of a water dust spray arrangement to control the resultant dust.

The dry ash is sucked up from the ash pit by a steam-created vacuum. It is deposited in a steel ash collector which automatically dumps the ash into a 50 cubic yard capacity ash silo which can be unloaded into either railroad cars or truck. The weight of the collected ash actuates the opening of the collector outlet door and shuts off the steam on the suction pipe.

Formerly the dust created by the flow of ash was pulled off into a washing chamber where it was knocked down by a fine water spray. The system was efficient but resulted in a very messy yard. The water could not be drained into a sewer for the ash particles would clog the line. Periodically the packer had to have an outside firm come in and clean up collected ash and water.

Now the packer feeds the ash dust and the escaping steam into his smoke stack. A 6-in. pipe runs from the collector and enters the stack beyond the boiler breeching. The packer reports the system is working well and dispersing unobtrusively what ash there is.

Successful operation depends on venting the steam and dust into the stack beyond the boiler breeching.

HYGRADE
in name...
high grade in fact!

HYGRADE FOOD PRODUCTS CORP.
EXECUTIVE OFFICES: 30 CHURCH STREET, NEW YORK 7, N.Y.

Superior Packing Co.

Price Quality Service

Chicago



St. Paul

**DRESSED BEEF
BONELESS BEEF and VEAL**

Carlots

Barrel Lots

**PREFERRED
PACKAGING
SERVICE**

CELLOPHANE GLASSINE
GREASEPROOF PARCHMENT
BACON PAK LARD PAK

DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

Week ended
Oct. 24, 1946
per lb.

Choice native steers—	
All weights.....	46@52
Good native steers—	
All weights.....	42@48
Commercial native steers—	
All weights.....	30@35
Cow, commercial.....	30@34
Cow, canner and cutter.....	21@22
Hindquarters, choice.....	52@58
Forequarters, choice.....	40@48
Cow, hindquarter, comm.....	23@25
Cow, forequarter, comm.....	22@23

BEEF CUTS

Steer loin, choice.....	85
Steer loin, good.....	77@82
Steer loin, commercial.....	
Steer round, choice.....	55@60
Steer round, good.....	48@53
Steer rib, choice.....	58@64
Steer rib, good.....	53@56
Steer rib, commercial.....	47@51
Steer rib, utility.....	
Steer sirloin, choice.....	87@90
Steer sirloin, good.....	
Steer sirloin, commercial.....	46@53
Steer chuck, good.....	
Steer chuck, choice.....	48@53
Steer chuck, commercial.....	
Steer neck, choice.....	
Steer brisket, good.....	
Steer back, choice.....	
Steer back, good.....	
Fore shanks.....	18@20
Hind shanks.....	18@20
Beef tenderloins.....	1.50
Steer plates.....	30@32

BEEF PRODUCTS

Brains.....	11@13
Hearts.....	24@25
Longiss. fresh or froz.....	13@14
Tripe, sealed.....	11@13
Tripe, cooked.....	13@15
Livers, unblemished.....	38@42
Kidneys.....	18@20
Cheek meat.....	25@27
Lips.....	12@13
Lungs.....	5@6
Meats.....	5@6

FRESH PORK AND PORK PRODUCTS

Reg. pork loins, und. 12 lbs.....	51@55
Picnics.....	34@35
Skinned shdls., bone in.....	35@40
Spareribs, under 3 lbs.....	42@45
Boston butts, 3/8 lbs.....	47@51
Boiled butts, c. t.....	60@62
Neck bones.....	12@14
Flap' feet, front.....	10@13
Kidneys.....	16@20
Livers.....	25@27
Brains.....	15@18
Ears.....	11@14
Saus., lean in.....	14@18

SAUSAGE MATERIALS

Reg. pork trim (50% fat).....	32@35
Sp. lean pork trim, 85%.....	42@45
Ex. lean pork trim, 95%.....	50@53
Pork cheek meat.....	32@35
Boiled bull meat.....	36@37
Boiled chuck.....	
Shoulder meat.....	
Beef trimmings.....	
Dressed canners.....	21@22
Dressed cutter cows.....	21@22
Dressed bologna bulls.....	28@30
Pork tongues.....	27@29
Carrot basis, Chgo., loose basis.....	

VEAL—HIDE ON

Choice carcass.....	40
Good carcass.....	36@38
Commercial carcass.....	32@35

LAMBS

Choice lambs.....	48@50
Good lambs.....	40@48
Commercial lambs.....	40@44

SAUSAGE CASINGS

(P. O. B. Chicago)

(Prices quoted to manufacturers
of sausage.)

Beef casings:

Domestic rounds, 1½ in. to 1½ in., 180 pack.....	40 @45
Domestic rounds, over 1½ in., 140 pack.....	75 @85
Export rounds, wide, over 1½ in.	1.00 @1.10
Export rounds, medium, 1½ in. to 1¾ in.65 @75
Export rounds, narrow, 1½ in. under.....	.80 @90
No. 1 weasands, 22 in. up 9 lb.10 @10
No. 1 weasands, 24 in. up 11 lb.12 @12
No. 2 weasands.....	.5 @6
No. 2 bungs.....	.10 @12
Middle swing, 1½ in. 2 in.125 @1.50
Middle, select, wide, 2½ in.135 @1.65
Middles, select, extra, 2½ in.150 @1.85
Middles, select, extra, 2½ in. & up.....	.175 @2.00
Dried or salted bladders, per piece:	
12-15 in. wide, flat.....	10 @12
10-12 in. wide, flat.....	6 @8
8-10 in. wide, flat.....	4 @6

Pork casings:

Extra narrow, 29 mm. & dn.	2.40 @2.50
Narrow, medium, 29@32	
mm.	2.40 @2.50
Medium, 32@35 mm.	2.25 @2.40
Spe. medium, 35@38 mm.	2.10 @2.25
Wide, 38@43 mm.	1.95 @2.05
Extra wide, 43 mm.	1.75 @1.90
Hind bungs.....	.25 @28
Large prime bungs.....	.16 @23
Medium prime bungs.....	.10 @19
Small prime bungs.....	.25 @27



We invite you
TO INVESTIGATE!

Our files contain many letters which bear testimony to the exclusive advantages and superior performance of "Boss" Silent Cutters. We are anxious that YOU should know what the users think of our machine. We invite you to investigate! An inquiry will bring descriptive literature and the name of the plant nearest you where "Boss" Silent Cutters are in use.

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BEEF-VEAL-LAMB-PORK

AND OFFAL

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For Tomorrow's Business

Design for Meat Product Packaging

● Can we help you plan the packaging for your new products — or restyle and modernize the packaging of your present product? . . . Our Designers are doing much forward work on Folding Cartons and Shipping Containers even though material shortages unfortunately prevent us at the moment from seeking new business.

HUMMEL & DOWNING CO.

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STEDMAN
2-STAGE
HAMMER MILLS

Builders of Dependable Machinery Since 1834



for REDUCING HOUSE BY-PRODUCTS

Cut Grinding Costs—insure more uniform grinding—reduce power consumption and maintenance expense—provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. per hr. Write for catalog No. 310.

STEDMAN'S FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR CHICAGO
BASIS

THURSDAY, OCTOBER 24, 1946

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WESTERN DRESSED MEATS

NEW YORK

OCTOBER 22, 1946

FRESH BEEF-STEER AND HEIFER:

Choice:	
400-500 lbs.	\$50.00-60.00
500-600 lbs.	50.00-60.00
600-700 lbs.	50.00-60.00
700-800 lbs.	50.00-60.00

Good:	
400-500 lbs.	47.00-58.00
500-600 lbs.	47.00-58.00
600-700 lbs.	47.00-58.00
700-800 lbs.	47.00-58.00

Commercial:	
400-600 lbs.	41.50-52.00
600-700 lbs.	41.50-52.00

Utility:	
400-600 lbs.	None
Commercial, all wts.	40.00-48.00
Utility, all wts.	35.00-42.00
Cutter, all wts.	None
Canner, all wts.	None

43@46	40.00-48.00
43@46	35.00-42.00
43@46	30.00-35.00
43@46	24.00-28.00
43@46	24.00-28.00

FRESH VEAL, Carcass Basis:

Choice:	
50-170 lbs.	43.00-53.00
170-275 lbs.	43.00-53.00

Good:	
50-170 lbs.	40.25-50.00
170-275 lbs.	40.25-50.00

Commercial:	
50-170 lbs.	35.00-46.00
170-275 lbs.	35.00-46.00

Utility:	
50-170 lbs.	30.00-42.00
170-275 lbs.	30.00-42.00

Call, all wts.	None
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FRESH SPRING LAMB & MUTTON:

SPRING LAMB:	
Choice:	
30-40 lbs.	\$53.00-60.00
40-45 lbs.	53.00-60.00
45-50 lbs.	53.00-60.00
50-60 lbs.	53.00-60.00

Good:	
30-40 lbs.	50.00-58.00
40-45 lbs.	50.00-58.00
45-50 lbs.	50.00-58.00
50-60 lbs.	50.00-58.00

Commercial:	
400-600 lbs.	47.00-58.00
600-700 lbs.	47.00-58.00

Utility:	
400-600 lbs.	47.00-58.00
600-700 lbs.	47.00-58.00

Commercial:	
400-600 lbs.	41.50-52.00
600-700 lbs.	41.50-52.00

Utility:	
400-600 lbs.	41.50-52.00
600-700 lbs.	41.50-52.00

Commercial:	
400-600 lbs.	41.50-52.00
600-700 lbs.	41.50-52.00

Utility:	
400-600 lbs.	41.50-52.00
600-700 lbs.	41.50-52.00

Commercial:	
400-600 lbs.	41.50-52.00
600-700 lbs.	41.50-52.00

Utility:	
400-600 lbs.	41.50-52.00
600-700 lbs.	41.50-52.00

Commercial:	
400-600 lbs.	41.50-52.00
600-700 lbs.	41.50-52.00

Utility:	
400-600 lbs.	41.50-52.00
600-700 lbs.	41.50-52.00

Commercial:	
400-600 lbs.	41.50-52.00
600-700 lbs.	41.50-52.00

Utility:	
400-600 lbs.	41.50-52.00
600-700 lbs.	41.50-52.00

Commercial:	
400-600 lbs.	41.50-52.00
600-700 lbs.	41.50-52.00

Utility:	
400-600 lbs.	41.50-52.00
600-700 lbs.	41.50-52.00

Commercial:	
400-600 lbs.	41.50-52.00
600-700 lbs.	41.50-52.00

Utility:	
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600-700 lbs.	41.50-52.00

Commercial:	
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600-700 lbs.	41.50-52.00

Utility:	
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Commercial:	
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Utility:	
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Commercial:	
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600-700 lbs.	41.50-52.00

Utility:	
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Commercial:	
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Utility:	
400-600 lbs.	41.50-52.00
600-700 lbs.	41.50-52.00

BY-PRODUCTS—FATS—OILS

TALLOW AND GREASES

TALLOW AND GREASES.—The end of restrictions on tallows and greases, including inventory limitations and quotas for soap manufacturers is not viewed by the trade as tending toward loosening up the market, in view of the announced policy of decontrolling commodities as fast as possible. The OPA soap industry advisory committee has asked OPA to remove ceilings on soap if and when price controls are taken off inedible fats and oils. OPA has said to be holding out for an escalator clause which would pin soap prices to the price of raw materials. Meanwhile, no action was evident on inedible tallows and greases as producers awaited some definite action from Washington. Production has increased sharply with the heavy swell in livestock slaughter. Hog and cattle kill is now running ahead of the pace set during the same time of last year. The market for edible tallow fluctuated widely with quotations ranging all the way from 23c to a high of 30c, depending upon location of products.

NEATSFOOT OIL.—A better output is reported for neatsfoot oil but with price control still on producers were reluctant to make any offerings.

OLEO OIL.—Price controls do not apply to oleo oil any longer, but not enough product was offered to establish trading basis. Inquiry appears very broad and the potential market is on the firm side.

STEARINE.—No set quotations are available for stearine and little trading is expected until next week.

GREASE OILS.—Movement of grease oils has been retarded by the uncertainty of price controls. A huge backlog of orders is on hand and new business will probably not be reported for some time.

VEGETABLE OILS

The department of Agriculture announced this week the revocation of all War Food Orders controlling fats and oils except WFO 130 (peanuts) and WFO 63 (imports). The order affects the allocation and use of cottonseed, peanut, soybean, corn and linseed oil.

SOYBEAN OIL.—The ending of price controls was the signal for a huge volume of trading in the soybean oil market. Quotations were very rangy before the market showed signs of settling down. Late this week sales and bids for this year's shipment were around 23c, f.o.b. Decatur. Several of the larger buyers withdrew from the market around midweek, but it did not mean that there was any weakness in the trade. The industrial trade was buying, but volume of business was not known.

OLIVE OIL.—The lack of available supplies of olive oil holds this market on a nominal basis. With controls off new imports of the oil are expected from Europe and Africa.

PEANUT OIL.—Crushings are well under way in the Southeast and bids of 21 to 23c are buying a considerable volume of oil for nearby shipping dates.

COTTONSEED OIL.—The spot market for cottonseed oil was a wild affair early this week when free trading was resumed. Some business was done near the 30c mark to fill urgent orders, but Valley and Texas crude settled around the 25c mark where the volume of business was being done. The futures market has shown a fair amount of activity this week and the market was on the firm side most of the time.

CORN OIL.—This market is very firm with a moderate amount of business being transacted. Closing sales were in a range of 25 to 26c with most of the trading done at the lower figure.

BY-PRODUCTS MARKETS

Blood

	Unit Ammonia	Per ton
Unground, loose		\$10.00@10.50

Digester Feed Tankage Materials

	Unit Ammonia	Per ton
Unground, per unit ammonia		\$10.50@11.00

Packinghouse Feeds

	Carlots, per ton	Per ton
60% digester tankage, bulk		\$105.00
55% digester tankage, bulk		110.00
50% digester tankage, bulk		98.00
50% meat, bone meal scraps, bulk		100.00
Special steam bone-meal		70.00

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$35.00@34.00
Steam, ground, 2 & 26	25.00@24.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10@11% ammonia	\$ 3.85@4.00
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@4.50

Dry Rendered Tankage

	Per ton
Cake	\$2.10@2.25
Expeller	2.10@2.25

Gelatine and Glue Stocks

	Per ton
Calf trimmings (limed)	\$ 1.85@2.00
Hide trimmings (green salted)	.00
Sinews and pizzles (green, salted)	.00

	Per ton
Cattle jaws, skulls and knuckles	\$45.00
Pig skin scraps and trim, per lb.	7/4@7/5

Bones and Hoofs

	Per ton
Hound shins, heavy	\$70.00@80.00
Light	70.00
Flat shins, heavy	65.00@70.00
Light	65.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	nominal
Hoofs, house run, assorted	40.00@45.00
Junk bones	75.00

Animal Hair

	Per ton
Winter coll dried, per ton	\$ 60.00
Summer coll dried, per ton	35.00@40.00
Winter processed, black, lb.	0
Cattle switch	40@45
Winter processed, gray, lb.	0

²Delivered Chicago.

Willibald Schaefer Company

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HIDES AND SKINS

Hide buying permits due October 28, but outlook for trading disappointing—Some larger killers will sell only cured packs—Many smaller packers waiting for USDA November 1 announcement.

Chicago

HIDES.—The next regular buying permits for hides are scheduled to become valid for trading on Monday, October 28. However, the outlook for hide trading next week is not too bright. So far as known, no trading developed from the extension of some of the buying permits to October 23, or from the pressure from the Civilian Production Administration to have dealers move any surplus hides they hold.

Some of the larger packers have indicated that in future they will sell only cured packs of hides, as compared with the former practice during the war of selling each month right into kill and moving the hides on as short a cure as OPA would permit. This is going to have the effect of moving hide trading back a month in these cases.

The movement of small packer hides last month was very disappointing to tanner buyers, and much dissatisfaction has been expressed by outside small

killers because hides have been left under price control, while meats have been decontrolled. Many still have hopes that hides will be omitted from the "scarce commodity" list to be announced on Nov. 1 by the Secretary of Agriculture and traders feel that action on hides will be deferred at least until this list has been announced. So there is little prospect of quantity trading in hides early next week.

Current high meat prices during the present period of readjustment to free markets have received some very unfavorable publicity in the daily papers. Under OPA, the public did not pay the full cost of meats based on the cost of livestock; part of the retail cost was absorbed by subsidies paid to farmers through the packers, which were passed back to the consumer in the form of federal taxes. In addition, meat prices now have to carry the loss which packers sustain by selling hides at low ceiling prices, and also by selling tallow and greases at low ceiling prices. The consumer gets low priced shoes and soap by paying high prices for meats, and meat prices will continue out of line until hides and inedible tallow and greases are decontrolled and can carry their proper share of live costs. Current ceiling prices for both are far out of line with world market prices.

Cattle receipts at the twelve western markets for the first three days this week totalled 268,600 head, as compared with 191,076 for same period last week, and 263,141 for the comparable three days a year ago.

Hide production by federally inspected packers more than doubled last week, although livestock decontrol was announced too late to affect the live run before Wednesday. According to the USDA, cattle kill under inspection for week ended October 19 totalled 279,000 head, 108 per cent over the 134,000 previous week, but 24 per cent under the 367,000 of same week last year.

FOREIGN WET SALTED HIDES.—Prices continue strong in the South American market, with American buyers active during the past couple weeks. Late last week, American dealers paid 36½¢ for one lot of 5,000 Uruguay Nacional cows. Early this week, 3,000 Nacional steers were reported going to buyers who act at times for both England and the states at 38½¢.

CALF AND KIPSKINS.—Strong demand for all calf and kipskins, packer, city and country, with all markets strong at ceiling levels. Calf slaughter under inspection last week was estimated at 148,000 head, 23 per cent over the 120,000 of previous week, but 25 per cent under the 198,000 a year ago.

SHEEPSKINS.—Packer shearlings are now in light supply and quotable at ceiling: No. 1's at \$2.15, No. 2's \$1.90, and No. 3's \$1.00; however, the few

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AND FROM NOW ON!

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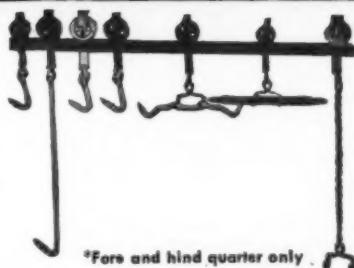
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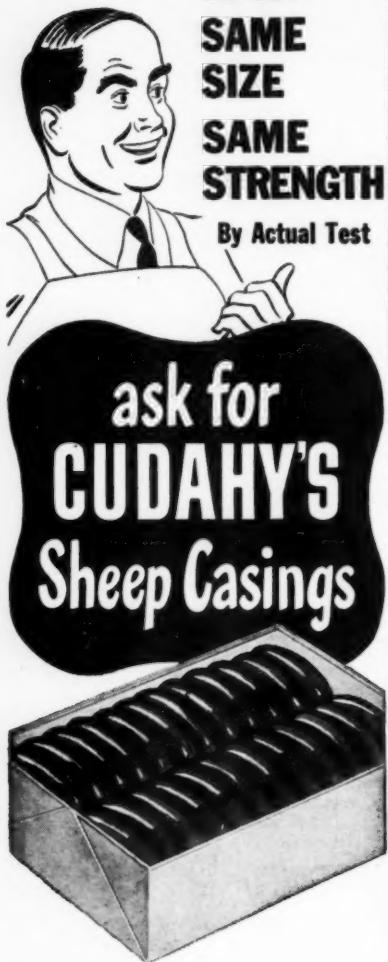
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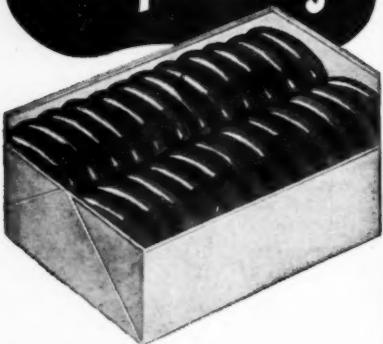
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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING Provisions

The provision market ruled rather uneven at the close of the week, but demand was still fairly broad. Quotations on loins and D. S. bellies were unchanged, but skinned hams were a little higher. Lighter weights moved at 4c and bids of that price late failed to find sellers. Live hog prices were steady at Chicago early, but the late trade was somewhat easier. Top grades sold at \$24.50.

The lard market developed a somewhat stronger tone as the week closed. A tank car refined lard sold at 43c; two cars in 50 lb. cartons sold at 45c, and a sizeable movement of leaf lard was reported at 45c.

moving are No. 1's, and the two lower grades are out of the picture. Couple mixed cars sold this week, with No. 1's at \$2.15 and Fall clips included in a range of \$3.85@4.00 each; three straight cars of Fall clips also moved at \$3.85@4.00 each. Some former sellers of genuine Spring lambs are out of the market and scattered sales are reported at a variety of prices from \$3.00 to around \$3.50 each. Production of pickled skins shows some increase but market sold up and quoted \$7.75@8.00 per dozen packer production. Packer wool pelts are quoted \$3.75@4.00 per cwt. live weight basis, with recent sales credited in this range.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

Week ended Oct. 24, 1945 Week ended July 25, '46 Cor. week, 1945

Hvy. nat. stra.	@15 1/2	@27	@15 1/2
Hvy. Tex. stra.	@14 1/2	@26	@14 1/2
Hvy. butt			
Brnd'd stra...	@14 1/2	@26	@14 1/2
Hvy. Col. stra.	@14	@26	@14
Ex-light Tex. stra...	@15	@26	@15
Brnd'd cow...	@14 1/2	@26	@14 1/2
Hvy. nat. cows	@15 1/2	@27	@15 1/2
Lt. nat. cows	@15 1/2	@27	@15 1/2
Nat. bulls	@12	@20	@12
Brnd'd bulls...	@11	@19	@11
Calfskins	23 1/2@27	31@36	23 1/2@27
Kips, nat...	@20	@27	@20
Kips, brnd'd...	@17 1/2	@23 1/2	@17 1/2
Slunks, reg...	@1.10	...	@1.10
Slunks, hrs...	@.55	...	@.55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	@15	24	@25	@15
Brnd'd all-wts...	@14	23	@24	@14
Nat. bulls...	@11 1/2	20	@17	@11 1/2
Brnd'd bulls...	@10 1/2	25 1/2@29	@16	@10 1/2
Calfskins	20%@23	25 1/2@29	20 1/2@23	
Kips, nat...	@18	24	@25	@18
Slunks, reg...	@1.10	...	@1.10	
Slunks, hrs...	@.55	...	@.55	

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. stra...	@15	20 1/2@21	14	@15
Hvy. cows...	@15	20 1/2@21	14	@15
Butts...	@15	20 1/2@21	14	@15
Extremes...	@15	20 1/2@21	14	@15
Bulls...	@11 1/2	14	16	@11 1/2
Calfskins	16@18	14@25	16@18	
Kipskins	@16	@24	@16	
Horsehides	6.50@8.00	10.00@10.50	6.50@8.00	

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearlings...	@2.15	@3.00	2.10@2.15
Dry pelts...	@2.27	26	@27 25@26

STORAGE OF CANADIAN MEATS SHOW NEW DROP

Stocks of Canadian meat in storage and packing plants on October 1, totaled 51,244,000 lbs., down 1,110,000 lbs. from September 1 and 18,808,000 lbs. lower than the total of 70,052,000 lbs. on October 1, 1945, the Dominion Bureau of Statistics reported.

Stocks of pork were 18,111,907 lbs. on October 1, compared with 25,870,016 lbs. September 1 and 24,993,405 lbs. October 1, 1945. Beef holdings were 25,638,966 lbs. compared with 18,890,822 lbs. and 33,935,097 lbs. Veal stocks were reduced to 3,919,530 lbs. from 4,138,433

UP
When Prices
Go
DOWN

Perhaps you have forgotten that:

A car of product sold at $\frac{1}{4}$ c under the market costs the seller \$37.50; at $\frac{1}{4}$ c under he loses \$75.00; at $\frac{1}{2}$ c under he loses \$150.00; at 1c under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

It is vital to know the market when prices are fluctuating up or down.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at $\frac{1}{4}$ c variation from actual market price.

Be abreast of a FREE MARKET by subscribing to THE DAILY MARKET SERVICE (\$72 per year, \$19 for 13 weeks). Write THE NATIONAL PROVISIONER, 407 So. Dearborn, Chicago 5, Ill., at once.



Research workers are constantly discovering new facts about meat. These scientific facts, when translated for the consumer in terms of what they mean in better health, are excellent reasons why people should eat more meat. At a time of increasing competition from other food industries, no opportunity to exploit the good qualities of meat should be overlooked. From time to time this column will disseminate information about meat that is being learned in research laboratories—facts which packers can pass on to consumers in talks, publicity and advertising.

Increased use of high protein diets is recommended for many diseases. In a number of instances where the value of protein has been demonstrated the provision of liberal protein diets offers several advantages to the patient. Dr. George K. Anderson, until recently secretary of the Council on Foods and Nutrition of the American Medical Association, reported these advantages:

1. Pregnancy and lactation: The growth needs of the unborn child must be met and if protein is not supplied in the diet, protein stores will be drained. Protein demands to provide mother's milk are even greater. Liberal supplies of protein also have a favorable effect on calcium absorption.

2. Diseases of the kidney: Actual improvement in the well-being of patients suffering from inflammatory disease of the kidneys, in both adults and children. The same high protein treatment worked even to a greater extent in non-inflammatory disease of the kidneys.

3. The effect of protein on the liver is not only reparative, but also definitely protective against agents known to be toxic to the liver.

4. Peptic ulcer: A rather high incidence of moderate lack of protein in peptic ulcer cases has been reported. Any ulcer, be it peptic, infectious or the result of pressure and circulatory changes, represents a loss of tissue and requires protein for rebuilding.

The role of enzymes in the process of living. Many of the vital processes going on within the body depend largely on protein. Enzymes, which perform an amazing array of functions, contain protein as an essential constituent.

Digestive enzymes are indispensable in the digestion and absorption of the foods eaten. Another enzyme is responsible for the hardness of bone. Another, which is responsible for the clotting of blood, aids in preventing excessive bleeding from wounds.

The investigators are now extending the research to human nutrition.

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LIVESTOCK MARKETS

Weekly Review

K. C. Royal Show Has Ideal Packer Type Champions

IF THE American Royal Show at Kansas City, Mo., is any indication of the coming International Exposition at Chicago the latter may be the show of all time. This week's Royal was star-studded with real grand champions. Not only was the quality of the offerings very high, but competition as a whole ranked greatest in history as far as numbers were concerned.

While not judged in this order, it is perhaps more colorful if the decision of the judges on thin cattle is reviewed first, because it's necessary to start with thin cattle first in order to make the tops as far as finished cattle. And very few are the feeder cattle winners that make the top grade and then come back the next year to be judged champion fat cattle. It isn't because the feeder cattle are not made of the stuff that makes champions in the finished show, but is, perhaps, the fault of the finisher. It is probable that someone did a better job with their feeder stock than did the man that bought the champion feeder cattle. There are exceptions, but they are, and have been, few and far between.

A Repeat Winner

There is one old man of feeder cattle stockdom who has won his share of feeder cattle laurels, and that didn't stop him from coming back again this year. To you who know producers of some of the best stocker and feeder cattle in the country, we are speaking of Dan D. Casement, Manhattan, Kan. And to you who don't know Dan Casement, let us just introduce him briefly. He's had the champion load before—off-hand we've lost count between his Royal and International winnings. But it was

old Dan himself, in black and white suit, red plaid vest and necktie, who was on hand to take the purple for his Hereford youngsters—a trick he's been doing for no less than 20 years over the show circuits. It was no walk-away for he had competition from ranchers from no less than six states.

It'll be interesting, so let's see where these cattle go in fat show competition next year. There is no chance at all of

The grand champion steer at the American Royal sold late this week at an all-time record price of \$35.50 per lb. The owner, 15-year-old Jack Hoffman, received a check for \$42,600 for his Hereford, T. O. Pride. The Williams Meat Co., Kansas City, Mo., was the buyer. E. W. Williams, the buyer, will show the steer until Christmas time and then will distribute the meat from the carcass to his friends.

detracting from their quality and make as far as championship calibre is concerned.

But the feeder cattle are a far cry from what the packing industry is interested in at present, so let's take a look at the champion fat cattle. The Vandever Farms, Morrisonville, Ill., entered the competition for the first time and took top honors on a load of Angus yearlings. Packer buyers said these blacks had all that was needed as far as champions were concerned and they took top place over the Hoffman steers. The latter had been a consistent winner at the International and Royal with his Herefords. Incidentally, neither load of cattle made any remarkable showing when they were in feeder flesh.

Another notable winning in this year's Royal was the grand champion barrow, a Duroc shown by the Okla-

homa A. & M. College, Stillwater. At the recent Swine Congress at Austin, Minn., this breed was not too well represented and most offerings were lacking in finish. However, the Royal winner was smooth, thick meat and well finished. The Chester Whites that took top honors at the Austin Congress were placed second on much the same type as took the coveted Congress honors. This reserve champion was lacking some in finish and was in the light weight class, but both the champion and the reserve typified the ideal type from the packer viewpoint.

Packers Praise Types

This year's postwar Royal is gratifying from the processors point of view in that types presented were more in line with those that fill consumer demand, and perhaps production of meat animals for the coming year will be along this same course. There no doubt will be changes in type demands next year, but they will not be so radical as to detract greatly from those awarded grand championships in either cattle or swine this year. It appears that the finishers are perhaps more aware of the type changes now than ever before, and the adaptability of breeding stock enables them to make these changes almost yearly rather than spreading the changes over a matter of years. The facts more than ever typify the will and ability of producers and finishers to meet the demand of processors which is ultimately dictated by the consuming public.

SEPTEMBER BUFFALO LIVESTOCK

	Cattle	Calves	Hogs	Sheep
Receipts	38,823	10,799	1,721	47,106
Shipments	30,705	7,560	870	40,975
Local slaughter	7,613	3,291	972	6,113



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on October 24, 1946, reported by Office of Production & Marketing Administration:

HOGS (quotations based on hard hogs): Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

BARRROWS AND GILTS:

Good and Choice:						
120-140 lbs.....	\$18.00-21.50	\$21.50-22.00	\$.....	\$.....	\$.....	\$.....
140-160 lbs.....	20.50-22.50	22.00-23.50	21.50-23.00	21.50-23.00	21.00-22.00	21.00-22.00
160-180 lbs.....	21.50-24.00	22.50-24.00	23.00-23.50	22.50-24.00	22.00-23.75	22.00-23.75
180-200 lbs.....	23.50-24.25	23.50-24.00	23.50-24.00	23.75-24.25	23.75-24.00	23.75-24.00
200-220 lbs.....	23.75-24.50	23.50-24.00	23.50-24.50	24.00-24.50	23.75 only	23.75 only
220-240 lbs.....	24.00-24.50	23.50-24.00	23.50-24.50	24.00-24.50	23.75 only	23.75 only
240-260 lbs.....	24.00-24.50	23.50-24.00	23.50-24.00	24.00-24.50	23.75 only	23.75 only
260-300 lbs.....	23.75-24.25	23.50-24.00	23.00-23.75	23.75-24.25	23.75 only	23.75 only
300-360 lbs.....	23.75-24.00	23.50-24.00	22.50-23.50	23.75-24.25	23.75 only	23.75 only

Medium:

160-220 lbs.....	20.00-23.50	21.00-23.50	21.00-23.00	22.50-24.00	23.75 only
------------------	-------------	-------------	-------------	-------------	------------

80%:

Good and Choice:						
270-300 lbs.....	22.50-23.00	21.00-	50	22.00-22.50	22.50-23.00	21.75-23.50
300-330 lbs.....	22.25-22.50	21.00-	50	22.00-22.50	22.50-23.00	21.00 only
330-360 lbs.....	22.60-22.50	21.00-	50	22.00-22.50	22.50-23.00	21.00 only
360-400 lbs.....	21.50-22.25	21.00-	50	22.00-22.50	22.50-23.00	21.00 only

Good:						
400-450 lbs.....	21.50-22.00	20.75-21.25	22.00-22.50	22.50-23.00	21.00 only	
450-550 lbs.....	21.50-22.00	20.75-21.00	21.50-22.25	22.50-23.00	21.00 only	

Medium:						
250-350 lbs.....	18.00-21.00	20.00-21.00	21.00-22.00	22.00-22.50	20.50-20.75	

SLAUGHTER CATTLE, VEALERS, AND CALVES:

STEERS, Choice:						
700-900 lbs.....	30.00-35.00	25.00-28.00	25.00-31.00	25.50-30.50	23.00-29.00	
900-1100 lbs.....	31.00-36.00	26.00-28.00	27.00-32.00	26.00-31.00	24.00-30.00	
1100-1200 lbs.....	32.00-36.50	27.00-29.00	27.50-32.00	26.50-31.00	24.50-30.00	
1300-1500 lbs.....	32.00-36.50	27.00-29.00	26.50-31.00	25.00-30.00	

STEERS, Good:						
700-900 lbs.....	22.00-30.00	19.00-26.00	19.00-27.00	18.50-26.00	19.00-24.00	
900-1100 lbs.....	22.00-31.00	19.00-26.00	20.00-27.50	19.50-26.50	19.00-24.50	
1100-1300 lbs.....	23.00-32.00	19.50-27.50	20.00-26.50	20.00-26.50	19.00-25.00	
1300-1500 lbs.....	24.00-32.00	20.00-27.00	20.50-26.50	20.00-25.00	

STEERS, Medium:						
700-1100 lbs.....	15.00-22.00	15.50-19.00	15.00-19.00	15.00-20.00	14.00-19.00	
1100-1300 lbs.....	16.00-23.00	16.00-19.50	16.00-19.50	16.50-20.50	14.00-20.00	

STEERS, Common:						
700-1100 lbs.....	13.50-16.00	13.00-16.00	12.50-15.00	12.00-15.00	11.50-14.00	

HEIFERS, Choice:						
600-800 lbs.....	28.00-32.00	25.00-27.00	24.00-28.00	23.00-29.00	22.00-27.00	

HEIFERS, Good:						
600-800 lbs.....	21.00-28.00	17.50-25.00	17.50-25.00	17.50-23.00	18.00-22.00	
900-1000 lbs.....	22.00-28.00	18.00-25.00	18.00-25.00	18.00-23.50	18.00-22.00	

HEIFERS, Medium:						
500-900 lbs.....	15.00-21.00	14.50-18.00	13.00-18.00	13.50-17.50	13.00-18.00	

HEIFERS, Common:						
500-900 lbs.....	12.50-15.00	11.50-15.00	11.00-13.00	11.00-13.50	11.00-13.00	

COWS, All Weights:						
Good	16.00-19.00	17.00-19.00	15.50-18.50	14.75-17.50	13.00-16.00	
Medium	13.00-16.00	13.00-17.00	12.00-15.50	12.50-14.75	10.50-13.00	
Cut & com.	9.50-13.00	10.50-13.00	9.25-12.50	9.50-12.50	8.25-10.50	
Canner	7.50-9.50	7.50-10.50	7.75-9.25	7.50-9.50	7.00-8.25	

BULLS, (Vig. Excl.), All Weights:						
Beef, good	16.00-17.00	16.50-18.00	17.00-18.00	16.00-16.75	15.50-17.00	
Sausage, good	14.00-16.50	15.75-16.50	15.50-16.50	14.50-16.25	14.00-16.00	
Sausage, medium	11.00-14.00	14.00-15.75	13.00-15.50	13.00-14.50	12.00-14.00	
Sausage, cut & com.	9.00-11.00	11.00-14.00	10.00-13.00	11.00-13.00	9.00-12.00	

VEALERS:						
Good & choice....	19.00-21.00	17.50-22.00	15.50-17.50	15.50-19.00	16.00-21.00	
Com. & med....	12.00-19.00	13.00-17.50	10.00-15.50	10.50-14.50	9.00-16.00	

Calves, 500 lbs. down:						
Good & choice....	17.00-22.00	17.00-20.00	15.50-17.50	14.50-19.00	16.00-18.00	
Medium & good....	11.00-17.00	12.00-17.00	10.00-15.50	10.50-14.50	10.00-16.00	
Call	9.00-11.00	10.00-12.00	8.00-10.00	8.50-10.50	7.00-10.00	

CALVES, 500 lbs. down:						
Good & choice....	17.00-22.00	17.00-20.00	15.50-17.50	14.50-19.00	16.00-18.00	
Medium & good....	11.00-17.00	12.00-17.00	10.00-15.50	10.50-14.50	10.00-16.00	
Call	9.00-11.00	10.00-12.00	8.00-10.00	8.50-10.50	7.00-10.00	

LAMMBS:						
Good and choice....	21.00-21.50	19.75-21.50	19.75-20.50	20.00-21.50	19.00-21.00	
Medium and good....	15.00-20.00	15.50-19.50	15.00-19.50	17.00-19.50	14.00-18.50	
Common	11.50-14.00	12.00-15.00	11.00-14.50	14.00-16.50	11.00-13.75	

EWES:						
Good and choice....	7.75-8.50	8.00-8.50	8.00-8.50	8.50-9.00	7.25-8.50	
Common & med....	6.25-7.75	6.50-7.75	6.50-8.00	6.75-8.25	6.00-7.00	

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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Washington, D.C.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended Oct 19, 1946.

CATTLE
Week ended Oct. 19 Cor. week 1945

	Week ended Oct. 19	Prev. week	Oct. 19
Chicago [†]	12,859	2,490	17,743
Kansas City	18,365	7,450	22,353
Omaha [†]	13,174	3,558	16,941
East St. Louis [†]	12,200	4,058	16,250
St. Joseph [†]	8,477	2,352	10,006
Sioux City	1,162	777	10,510
Wichita [†]	4,358	1,154	5,456
Philadelphia	4,208	2,470	3,606
Indianapolis	2,161	612	2,418
New York & Jersey City	9,347	7,865	13,217
Oklahoma City [†]	13,146	6,012	17,375
Cincinnati	9,233	6,409	6,177
Denver	7,732	2,597	9,536
St. Paul	10,748	4,633	15,581
Milwaukee	4,970	2,079	5,415
Total	136,442	54,197	188,719

*Cattle and calves.

HOGS

	Oct. 18	Oct. 19	Oct. 20	Oct. 21	Oct. 22	Oct. 23	Oct. 24	Oct. 25
Chicago	55,626	18,131	51,722					
Kansas City	23,608	3,995	17,950					
Omaha	23,165	4,680	4,964					
East St. Louis [†]	50,420	4,964	26,001					
St. Joseph	29,828	1,941	11,297					
Sioux City	16,899	2,956	8,559					
Wichita	5,390	867	1,778					
Philadelphia	3,770	1,469	4,640					
Indianapolis	19,094	1,252	10,703					
New York & Jersey City	18,544	7,545	18,000					
Oklahoma City	7,174	706	4,479					
Cincinnati	17,836	1,389	7,368					
Denver	4,712	1,825	5,434					
St. Paul	32,138	4,100	8,041					
Milwaukee	7,534	1,081	3,529					
Total	317,738	56,801	193,563					

[†]Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SWINE

	Oct. 18	Oct. 19	Oct. 20	Oct. 21	Oct. 22	Oct. 23	Oct. 24	Oct. 25
Chicago	24,189	10,421	10,840					
Kansas City	25,249	18,440	30,467					
Omaha	20,453	19,164	32,160					
East St. Louis	16,664	8,618	10,556					
St. Joseph	18,171	8,429	16,440					
Sioux City	18,733	15,600	15,542					
Wichita	2,534	1,069	1,447					
Philadelphia	7,405	7,314	4,881					
Indianapolis	2,118	2,757	2,137					
New York & Jersey City	53,231	37,689	58,251					
Oklahoma City	3,537	2,617	3,314					
Cincinnati	655	2,978	1,547					
Denver	11,401	15,490	13,665					
St. Paul	29,024	12,883	20,662					
Milwaukee	2,905	1,650	1,076					
Total	226,260	165,159	221,985					

[†]Not including directs.

CORN BELT DIRECT TRADING

Reported by Office of Production & Marketing Administration.

Des Moines, Ia., Oct. 24.—At the 10 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices for the most part were little changed for the week.

Hogs, good to choice: 160-180 lb. \$17.00@22.00 180-240 lb. 19.50@23.50 240-330 lb. 21.50@23.50 300-360 lb. 21.50@23.50

Sows: 270-330 lb. \$19.50@22.00 400-550 lb. 19.00@21.50

Receipts of hogs at Corn Belt markets for the week ended Oct. 24, were as follows:

	This week	Same day last wk.
Chicago	24,200	3,300
Kansas City	16,400	3,780
Omaha	50,000	3,000
East St. Louis	69,500	750
St. Joseph	30,000	65,000
Sioux City	10,000	68,000

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ending October 19, were reported to be as follows:

	AT 20 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Oct. 19	436,000	443,000	505,000	
Oct. 12	427,000	53,000	446,000	
1945	404,000	188,000	482,000	
1944	357,000	383,000	342,000	
1943	447,000	598,000	632,000	

	AT 11 MARKETS, WEEK ENDED:	Hogs
Oct. 19	357,000	
Oct. 12	49,000	
1945	156,000	
1944	306,000	
1943	408,000	

	AT 7 MARKETS, WEEK ENDED:	Cattle	Hogs	Sheep
Oct. 19	300,000	323,000	264,000	
Oct. 12	190,000	42,000	186,000	
1945	277,000	130,000	238,000	
1944	266,000	249,000	301,000	
1943	319,000	423,000	380,000	

Receipts of hides at Chicago for week ended October 19, 1946, were 4,846,000 lbs.; previous week 4,028,000 lbs.; same week last year 7,603,000 lbs.; January 1 to date 265,047,000 lbs., compared with 290,601,000 lbs. same period a year earlier.

Shipments of hides from Chicago for the week ended October 19, 1946, were 5,006,000 lbs.; previous week 2,880,000 lbs.; same week last year, 6,044,000 lbs.; January 1 to date 185,146,000 lbs.; shipments a year earlier, 187,344,000 lbs.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, October 19, 1946, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 1,687 hogs; Swift, 1,794 hogs; Wilson, 1,561 hogs; Agar, 5,713 hogs; Shippers, 12,360 hogs; Others, 14,532 hogs.

Total: 12,859 cattle; 2,895 calves; 37,647 hogs; 24,189 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour ... 4,554 1,850 3,260 3,989
Cudahy ... 2,168 970 547 8,581
Swift ... 3,305 1,850 3,030 14,094
Wilson ... 3,929 1,113 2,475 2,805
Campbell ... 2,346
Others ... 13,081 1,722 7,124 1,304

Total ... 29,383 7,505 16,442 30,773

OMAHA

Cattle & Calves Hogs Sheep
Armour ... 5,653 3,437 6,249
Cudahy ... 2,969 461 10,816
Swift ... 3,451 596 9,370
Wilson ... 1,020 1,622
Independent ... 152
Others ... 11,587

Cattle and Calves: Eagle, 85; Greater Omaha, 314; Hoffman, 142; Rothschild, 423; Roth, 359; South Omaha, 227; Kingan, 264; Merchants, 163; Live Stock, 221.

Total: 15,771 cattle and calves; 17,857 hogs and 26,435 sheep.

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour ... 3,224 1,166 1,197 8,010
Swift ... 3,128 2,230 3,220 6,398
Hunter ... 1,175 2,521 103
Krej ... 7
Bell ... 747
Laclede ... 604
Siebel ... 676
Others ... 4,985 322 1,770 2,063
Shippers ... 15,445 3,745 9,173 3,969

Total ... 27,957 7,463 19,915 20,733

SIOUX CITY

Cattle Calves Hogs Sheep
Cudahy ... 3,267 157 4,386 6,565
Armour ... 2,788 67 7,608 4,628
Swift ... 1,930 78 3,065 5,231
Wilson ... 390 12
Others ... 18,519 30 10,279 2,969

Hogs

Total ... 27,094 344 25,338 19,393

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift ... 3,031 831 4,023 8,538
Armour ... 2,872 738 6,712 4,423
Others ... 5,850 1,516 6,458 1,634

Total ... 11,762 3,085 17,193 14,009

Not including 319 cattle, 19,000 hogs and 5,210 sheep bought direct.

WICHITA

Cattle Calves Hogs Sheep
Cudahy ... 1,480 1,156 4,003 2,534
Gaggen-heim ... 490
Dunn ... 490
Osterberg ... 151 ... 8 ...
Dodd ... 111 ... 1,229 ...
Sunflower ... 95 ... 60 ...
Others ... 5,678 ... 1,212 422

Total ... 8,005 1,156 6,602 2,956

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour ... 3,126 2,817 1,651 1,310
Wilson ... 3,232 2,947 1,333 741
Others ... 691 82 556 ...

Total ... 7,060 5,846 3,740 2,051

Not including 115 cattle, 116 calves, 3,434 hogs and 1,486 sheep bought direct.

CINCINNATI

Cattle Calves Hogs Sheep
Gall's ... 1,423 ... 4,125 247
Kahn's ... 1,423 ... 4,125 247
Lorey ... 331 ...
Meyer ... 2,625 ...
Schlachter ... 344 ... 4,100 ...
Schoetz ... 310 ... 4,100 ...
National ... 406 ...
Others ... 4,273 577 1,087 2,654
Shippers ... 375 485 1,849 2,359

Total ... 7,131 1,062 14,117 5,726

Not including 3,155 cattle, 6 calves and 3,206 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,824	6,318	924	10,637
Swift	3,169	7,120	1,354	11,379
Blue				
Bonnet	716	286	135	...
City	753	133	170	...
Rosenthal	806	73
Total	8,270	13,930	2,583	22,017

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	951	272	2,236	11,856
Swift	921	252	2,887	15,122
Cudahy	1,744	131	2,874	12,077
Others	3,728	338	1,478	16,972
Total	6,374	993	9,478	40,026

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	2,973	3,939	11,068	7,652
Bartsch	1,130
Cudahy	551	1,027	...	3,754
Rifkin	1,011	143
Superior	2,371
Swift	2,822	5,179	21,070	17,618
Others	5,683	1,420
Total	16,431	11,708	32,138	29,024

TOTAL PACKER PURCHASES

Week ended	Prev. week.	Cor. 1945	
Oct. 19	week	1945	
Cattle	178,106	80,742	178,569
Hogs	200,050	27,998	87,923
Sheep	237,932	169,544	165,596

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MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending Oct. 19, 1946.....	2,310	159	358
	Week previous	1,521	43	200
	Same week year ago.....	5,950	2,500	1,243
COWS, carcass	Week ending Oct. 19, 1946.....	1,791	1,276	372
	Week previous	907	1,014	150
	Same week year ago.....	3,397	2,469	1,972
BULLS, carcass	Week ending Oct. 19, 1946.....	155
	Week previous	10
	Same week year ago.....	372	46	164
VEAL, carcass	Week ending Oct. 19, 1946.....	9,497	403	178
	Week previous	3,583	256	94
	Same week year ago.....	10,109	2,960	642
LAMB, carcass	Week ending Oct. 19, 1946.....	11,241	3,794	5,599
	Week previous	12,125	3,237	5,034
	Same week year ago.....	21,033	8,970	10,425
MUTTON, carcass	Week ending Oct. 19, 1946.....	5,063	805	1,683
	Week previous	4,558	1,111	1,160
	Same week year ago.....	7,471	1,618	2,359
PORK CUTS, lbs.	Week ending Oct. 19, 1946.....	106,658	29,396	7,500
	Week previous	87,258	16,638	8,401
	Same week year ago.....	629,991	262,880	60,333
BEEF CUTS, lbs.	Week ending Oct. 19, 1946.....	11,444
	Week previous	15,104
	Same week year ago.....	271,863

LOCAL SLAUGHTERS

CATTLE, head	Week ending Oct. 19, 1946.....	9,347	4,208	...
	Week previous	7,865	2,470	...
	Same week year ago.....	13,217	3,606	...
CALVES, head	Week ending Oct. 19, 1946.....	7,978	2,148	...
	Week previous	8,227	1,854	...
	Same week year ago.....	9,966	1,828	...
HOGS, head	Week ending Oct. 19, 1946.....	18,544	3,770	...
	Week previous	7,545	1,469	...
	Same week year ago.....	18,060	4,640	...
SHEEP, head	Week ending Oct. 19, 1946.....	53,231	7,405	...
	Week previous	37,689	7,314	...
	Same week year ago.....	58,251	4,881	...

Country dressed product at New York totaled 4,011 veal, 31 hogs and 574 lambs. Previous week 2,871 veal, 2 hogs and 120 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended October 19 showed one of the sharpest gains on record following the removal of price controls on all meats and livestock. Processing of hogs was over 100,000 head larger than for the same week of a year earlier.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC	9,347	7,978	18,544	33,221
New York, Newark, Jersey City.....	9,347	7,978	18,544	33,221
Baltimore, Philadelphia.....	4,860	358	7,002	2,229

NORTH CENTRAL

	Cattle	Calves	Hogs	Sheep
Cincinnati, Cleveland, Indianapolis.....	13,902	1,456	50,085	8,800
Chicago, Elburn.....	17,727	6,566	55,626	28,227
St. Paul-Wis. Group ¹	16,316	22,790	64,861	24,184
St. Louis Area ²	13,650	8,647	50,428	21,781
Sioux City.....	5,162	629	16,999	15,728
Omaha.....	12,253	921	25,165	28,428
Kansas City.....	18,365	8,905	23,608	25,240
Iowa & So. Minn. ³	8,507	4,994	101,821	35,858

SOUTHEAST⁴

	Cattle	Calves	Hogs	Sheep
Total.....	7,755	5,815	5,734	8

SOUTH CENTRAL WEST⁵

	Cattle	Calves	Hogs	Sheep
Total.....	19,588	22,335	37,049	48,500

ROCKY MOUNTAINS⁶

	Cattle	Calves	Hogs	Sheep
Total.....	5,651	916	5,310	17,286

PACIFIC⁷

	Cattle	Calves	Hogs	Sheep
Total.....	18,926	3,670	7,130	40,725
Total last week.....	78,660	76,091	100,310	315,664
Total last year.....	276,079	116,079	331,731	391,856

¹Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Hogs
Week ended Oct. 18.....	2,488	1,610	1,990
Last week.....	3,550	1,869	184
Last year.....	4,982	3,608	3,018

Eastern Representatives

H. D. AMISS
600 F St. N. W.
Washington, D. C.

ROY WALDECK
443 Broad
Newark, N. J.

A. I. HOLBROOK
74 Warren
Buffalo, N. Y.

HAROLD L.
WOODRUFF
406 West 14th St.
New York, N. Y.

M. WERTHMAN
& CO.
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Philadelphia, Pa.

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2245½ BUCK ST. CINCINNATI 14, OHIO

CLASSIFIED ADVERTISING

Undisplayed; set solid. Minimum 20 words \$3.00, additional words 15¢ each. "Position wanted," special rate minimum 20 words \$2.00, additional words 10¢ each. Count address or box number as 8 words. Headline 75¢ extra. Listing advertisements 75¢ per line. Displayed: \$7.50 per inch. 10% discount for 3 insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

POSITION WANTED

RETAIL MARKET MANAGER: Thorough experienced retail market manager desires position in large retail market. Capable of buying, cutting and merchandising. Prefer east or west territory. W-297, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

QUALIFIED PORK MAN at present with large packer desires position. Knows all operations and machinery. W-296, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

Killing and Cutting Foreman

Medium sized independent packer near Philadelphia has opening for right man to handle hog and beef slaughter and bone cutting. Must be willing to work with gang and have ability to do all operations connected with killing and cutting properly; also to handle plant personnel. Not interested in man to walk around with pencil and notepad. State age, experience, family status, salary required and references. W-292, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

SAUSAGE MAKER or experienced production man interested in change to more attractive activity can use his experience demonstrating and selling spices and seasonings. Eastern spice house has Chicago and other territories open. Present salesmen average \$150 to \$200 weekly. Give full details for confidential consideration. W-293, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

WANTED: Killing superintendent for Pacific Coast plant, age 25 to 35. Must have worked all around in cattle, sheep and hogs and capable of producing high standard of workmanship at a minimum of cost. References required. Good salary and working conditions, with good chances for promotion to the right person. W-294, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Plant superintendent. Man able to take complete charge of inedible rendering plant. Must be able to handle plant production, personnel, and properly feed mixing. State approximate salary and expected experience, age. W-295, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Wanted by west coast (general) sausaging manufacturer. Must be experienced in sausaging and meat production and allied lines. Prefer man with wide and general knowledge of sausaging, flavorings, and condiments. References and provable sales record required. W-296, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

INDUSTRIAL ENGINEER: Wanted for eastern pork packing plant operating all incidental departments, including sausaging and canning. Familiar with time study, methods, layout, cost and production standards. Able to organize department. Give full particulars, experience, salary expected. W-297, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

BEF DEPARTMENT MANAGER: With wide experience with Chicago meat packing trade and with thorough knowledge of all phases of beef business, to manage beef sales and small steaks through packer salesmen, for large independent packer. Write in detail giving experience, salary and references. W-298, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced beef and small stock salesman. Able to handle help and direct all selling door operations. Eastern packer. Permanent position. Furnish full particulars, age, experience, etc. W-299, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Manager, canned goods sales department. Good opportunity. E. G. James Co., 316 S. Calhoun St., Chicago 4, Ill.

EQUIPMENT FOR SALE

FOR SALE: Two #1 Anderson expellers, \$1,250 each. Also one Mitts & Merrill hog, \$350. Phoenix Mfg. Co., P. O. Box 4181, Phoenix, Arizona.

EQUIPMENT FOR SALE

We have for immediate delivery subject to being unsold and our confirmation—40,000 weatherproof fibre boxes 350 lb. test I.D. 17 x 12 1/4 x 8 1/2. 10,000 style 1 nailed wooden boxes I.D. 17 1/4 x 12 1/4 x 7 1/2. 12,000 style 1 nailed wooden boxes I.D. 17 1/4 x 12 1/4 x 8 1/2. 11,500 shock for style 1 wooden boxes I.D. 17 1/4 x 12 1/4 x 8 1/2. 169,000 cans size 404 x 312, tops included. 436,000 cans size 404 x 404, tops included.

READY FOODS CANNING CORP.
500 N. Dearborn St., Chicago 10, Ill.

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meets cracking expeller; 2-1/8 x 14 x 100 lb. roller; 1-Brock 1000 lb. meat grinder; 1-12" x 12" mechanical cooker; 1-#41 meat grinder; 1-#27 Buffalo silent cutter; 1-Cress #35 and 1-Victor #23 ice breaker. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

FOR SALE: York compressor, 11 x 13 bore, originally built for 85 ton; also 125 H.P. motor can be bought separately, reasonable. Pesche Packing Company, 2600 E. Grand Boulevard, Detroit, Mich.

FOR SALE: 3 Dings magnetic variable feeders for expellers. One expeller tempering apparatus. Write Box 38, Glen Riddle, Pa.

BUSINESS OPPORTUNITIES

Meat and Provision Merchant Established in Glasgow, Scotland, since 1860

WANTS FOOD EXPORT ITEMS

Representative will be in United States and Canada during October to Contact Canners and Food Exporters

REPLY TO:

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230 Fifth Ave., New York City
Telephone Murray Hill 5-4177

TODAY, AS WELL AS WHEN SUPPLIES ARE MORE PLENTIFUL, WE CAN USE MIXED CARS OF PORK, SAUSAGE PRODUCTS AND CANNED MEATS. WE ARE THE NATURAL OUTLET FOR ALL YOUR PRODUCTS. WIRE OFFERINGS AT OUR EXPENSE.

MARTIN PACKING COMPANY
NEWARK 3 NEW JERSEY

PLANTS FOR SALE

FOR IMMEDIATE SALE: Small plant in north west Texas. Good location. Three 25 x 35 ft. coolers. New refrigeration. Equipped for killing cattle and hogs. Railroad siding, city inspection. Can be certified with small expense. Outside pens, lot scale. FS-301, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barlant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for our weekly bulletins.

Rendering and Lard Equipment

2-HASHER AND WASHER COMBINATIONS, NEW, original crates. Anco #46, hasher size 24" x 18" with bar type screen and washer cyl. 30" dia. x 12' long on straight side with 30 HP, 1200 RPM splash proof motor and starter, ea. \$2365.00

2-BONE CRUSHERS, NEW, similar to Mech. #11 & Albright-Nell #639. Cap. 10,000 lbs per hr. Straight or staggered drum teeth, suitable for crushing bones into 1 1/2" lengths. (1) Machine complete, arranged for V-drive with motor base, less 20-25 HP, 1800 RPM motor. (1) Belt driven, less motor base and pulley. 717.00

1-BONE CRUSHER, Stedman, 29" x 15" throat, with 2 fly wheels. 400.00

9-MASCERATORS, 5" x 10", shells, heads, solid cast iron, suitable wet rendering, 75# press, entire tank rotates 24" dia. manhole in center of shell, pulley driven, original cost \$5000.00. Perfect condition, photos available, each. 600.00

1-SHREDDER, Jeffrey Hammermill, type 52, 20" x 12" throat, with 25 HP motor, 3000 RPM. Excellent condition, immediate delivery. 1150.00

1-DRYER-TANKAGE, Hammermill 6' x 6' horiz. 5.5' tested 175# water test and speed reduction, 50HP motor, can be used as cooker. 1785.00

1-CRACKLING GRINDER, Jay-Bee, 2UX, #231 25HP, 3 phase, 1760 RPM, GE motor, 90 day delivery. 875.00

1-CRACKLING GRINDER, NEW, Gruender, #2, type C, 18" x 12" wide, 20HP, 3600 RPM. 1562.94

1-LARD AGITATOR UNIT, 30" high, 20" I.D., 2HP motor and controls, with lard pump 90 GPH, 3HP motor. 250.00

1-COOKER, French Oil Mill, 5x10, suitable internal pressure, 3 section, cast head 3 phase, 25HP, 855 RPM GE motor. 2250.00

1-COOKER, French Oil Mill, 4x9, suitable internal pressure, 3 phase, 15HP, 1155 RPM motor. 1850.00

1-Cooker, Boss, 5x9, belt drive. 1200.00

Curing-Smokehouse-Specialties

500-BAKE LOAF PANS, NEW, Wearever Aluminum, 52" x 28", 100# cap. 1.85

10-SCALES, NEW, hanging meat beam type, 600# cap., brass beams, heavy chrome polished plate, ea. 40.00

1-SCALE, Weightograph, 200# x 50# scale, beam with floor stand, gal. pan, #70 chart. 150.00

6-SCALES, Toledo, computagram, #1031, 302, 22" on chart. 85.00

22-CURING VATS, 1500# cap., galvanized hoops, pine bottoms, white oak staves, tinned cleats to hold down covers. Ea. 22.50

General Packinghouse Equipment

1-HOG DEHAIRER, Jumbo Boss, up to 550 hogs per hour, with conveyor and scalding tank; no motor. 5000.00

1-BOILER, Titusville XL, 100HP, 125# press, portable, refractory lined, 9 yrs. old, used as stand-by, with stack excellent condition. 2600.00

1-BOILER, HRT, 200HP, 21" x 78". Retubed at cost of \$730., has not been in service since. With trim, front, on foundation, in yard, easily loaded. 1000.00

1-BOILER, same as above, needs retubing. 1000.00

1-CENTRIFUGE, #26 Sharpless Super, 1 yr. old. 500.00

1-MOBILE LIFT, 9' high, gas driven, single engine, factory overhauled. 2500.00

9-WALK-IN FREEZERS, NEW, prefabricated, spun-glass insulation. (6) 93" x 12" x 76", without refrigeration unit, ea. \$2800.00 (3) 9' x 12" x 76", with refrigeration unit, ea. \$2300.00, without refrigeration unit, each. 1500.00

2-KETTLES, NEW, Groen, 50 gal. cap., stainless steel throughout, 2/3 jacketed, stainless steel cover and sanitary draw-off valve, mounted on 3 stainless steel support legs. 32x29, weight 2500#. each 325.00

Telephone, wire or write us if interested in any of the items above, or in any other equipment. We solicit your offerings of surplus and idle equipment as we have buyers for most types.

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ADELPHI BLDG. • 7070 N. CLARK ST.
CHICAGO 26 • SHELDRAKE 3313

SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.

Meat and Gravy

The people of Argentina are probably the best fed of all in this hungry world. Meat, butter and bread are to be found in abundance. Any butcher shop can supply choice cuts of meat of any variety and quantity, and the prices, by United States standards, are low. Roast beef and tenderloin steaks sell at 25 cents per lb. in the best markets. Choice lamb and pork chops are quoted from 20 to 23 cents per lb. An enormous meal, consisting of soup, fish, steak, one-quarter of a chicken, dessert and coffee, costs \$1.50 in one of Buenos Aires most exclusive restaurants. And at the door, the chef slices off a large chunk of beef for you to sample as you enter.



Elwood Neff of Denver, Col., wasn't much interested in the removal of meat control. This fall the 44-year-old engineer shot a deer. While dressing it he spotted an elk and dropped it at 400 yards. While skinning the elk he heard a noise and whirled around in time to kill a large bear. Total meat supply in the Neff household 625 lbs.



Hot dogs were still selling for a dime in Philadelphia during the recent meat shortage, but the customers were getting only half as much meat. The slickers were slicing frankfurts lengthwise and a whole sausage went for 20c.



St. Augustine, Fla., has added an honest-to-goodness cowboy to its list of tourist attractions. In order to stop the damage of marauding cattle which have been storming out of nearby woods, the city fathers have hired the cowboy to round up the strays and herd them to the city pound.



Missouri bow and arrow hunters will be accorded a special three-day deer hunting season this fall. For a \$3 permit the archer can take one buck home. The gun-toting gamesters will be allowed only two days to stock the family larder.



Mrs. Helen Temple of Chicago was so concerned for the welfare of a sausage in these times of meat scarcity that she crashed her auto into a lamp post and bruised herself up rather than let the precious object slip off the seat beside her and fall to the floor.



In colonial days, early American tanners often let the sea do the job of soaking cowhides. They laid the hides in sea inlets, weighted down with heavy stones and allowed the motion of the tides to soften the skins.

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



Allbright-Nell Co., The	30
American Can Company	8
Armour and Company	12
Associated Bag & Apron Co.	25

Barlant and Company	47
Basic Food Materials, Inc.	17, 18

Central Livestock Order Buying Company	42
Chase Bag Company	32
Cincinnati Butchers' Supply Co., The	35
Cincinnati Cotton Products Co.	41
Colonial Tanning Company, Inc.	39
Corn Products Sales Company	11
Cudahy Packing Company	40

Daniels Manufacturing Co.	34
Diamond Crystal Salt Co.	44

Felin, John J., & Co., Inc.	46
Ford Motor Company	3
Fowler Casing Co., Ltd., The	43
French Oil Mill Machinery Company	37

Girdler Corporation, The	21
Globe Company, The	6, 7
Griffith Laboratories, The	First Cover
Grueskin, E. N., Co.	43

Ham Boiler Corporation	43
Harris, Arthur	36
Howard Engineering & Manufacturing Co.	46
Hummel & Downing Company	36
Hunter Packing Company	44
Hygrade Food Products Corp.	34

Inland Steel Container Co.	20
----------------------------	----

James, E. G., Company	39
Jamison Cold Storage Door Co.	3

Kahn's E., Sons Co., The	45
Kaufman, William J.	44
Kellogg, Spencer, and Sons, Inc.	32
Kennett-Murray & Co.	42
Kohn, Edward, Company	33
Krey Packing Co.	46

Mayer, H. J., & Sons Co.	41
McMurray, L. H.	42
Meyer, H. H., Packing Co., The	45
Milprint, Inc.	26, 27
Morton Products Company	10

New York Tramrail Co. Inc.	37
----------------------------	----

Oakite Products, Inc.	39
Omaha Packing Company	Fourth Cover

Preservaline Manufacturing Co., The	4
-------------------------------------	---

Rath Packing Co.	45
Republic Steel Corporation	22
Robins, A. K., & Company, Inc.	4

Salzman, Max, Inc.	31
Schaefer, Willibald, Company	36
Schluderberg, Wm., T. J. Kурдле Co.	44
Smith, John E., Sons Company	Second Cover
Solvay Sales Corporation	30
Southeastern Livestock Order Buyers	41
Sparks, Harry L., & Company	41
Specialty Manufacturers Sales Co.	29
Stahl-Meyer, Inc.	43
Stedman's Foundry & Machine Works	36
Steelcote Manufacturing Co.	9
Stevenson Cold Storage Door Co.	1
Superior Packing Company	31
Sutherland Paper Company	Third Cover

Viking Pump Company	31
Vogt, F. G., & Sons, Inc.	41

Wilmington Provision Co.	6
--------------------------	---

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

S

NER

...30
8
12
25

...47
17, 18

...42
...32
...35
...41
...39
...11
...40

...34
...44

...46
3
...43
...37

...21
6, 7
Cover
...43

...43
...36
...46
...36
...44

...34

...20

...39
5

...45
...44
...32
...42
...33
...46

...41
...43
...45
...26, 27
10

...37

...30
Cover

...4
...45
...22
...45

...31
...38
...44
Cover
...40
...41
...42
...43
...44
...45
...46

...31
...38
...44
Cover
...40
...41
...42
...43
...44
...45
...46

...47
...48
...49

...45
...46

not your
s index.

products
render
y, more
ich you
ts offer

26, 199